Cake for Breakfast?
Our Top Coffee Cakes

Make Milk Bread Magic
with Kristina Cho

bake
FROM SCRATCH®

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CITRUS CHARM
Zesty Recipes to Celebrate Citrus Season

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CHOCOLATE-ALMOND SWEET ROLLS

A decadent blend of cocoa and almonds, these lofty sweet rolls have unparalleled height thanks to Platinum® Yeast from Red Star®.

Makes 12 rolls

- **4½ to 4¾ cups (563 to 594 grams) all-purpose flour, divided**
- **⅔ cup (50 grams) plus 3 tablespoons (15 grams) unsweetened cocoa powder, divided**
- **⅔ cup (133 grams) granulated sugar**
- **1 (0.25-ounce) package (7 grams) Platinum Yeast**
- **1½ teaspoons (4 grams) instant coffee granules**
- **1¼ teaspoons (6 grams) kosher salt**
- **1⅓ cups (320 grams) whole milk**
- **½ cup (113 grams) plus ⅓ cup (76 grams) unsalted butter, softened and divided**
- **1 large egg (50 grams), room temperature**
- **1 cup (220 grams) firmly packed light brown sugar**
- **⅓ cup (32 grams) finely ground almonds**
- **1½ teaspoons (1.5 grams) ground cinnamon**
- **½ cup (57 grams) sliced almonds**
- **White Chocolate Glaze (recipe follows)**
- **Garnish: sliced almonds**

1. In the bowl of a stand mixer, whisk together 4½ cups (563 grams) flour, ⅔ cup (50 grams) cocoa, sugar, yeast, coffee granules, and salt.

2. In a small saucepan, heat milk and ⅓ cup (76 grams) butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; using the paddle attachment, beat at low speed until combined, about 2 minutes. Add egg, and beat until a shaggy dough forms; scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at medium-low speed until dough becomes smooth and elastic and begins to pull away from sides of bowl, 9 to 11 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if the dough is too sticky. Turn out dough, and shape into a round. Cover and let stand for 15 minutes.

4. In a small bowl, mix together brown sugar, ground almonds, cinnamon, remaining ⅓ cup (76 grams) butter, and remaining 3 tablespoons cocoa.

5. Spray a 13x9-inch baking dish with baking spray with flour.

6. Turn out dough onto a lightly floured surface. Roll into a 25x12-inch (about ⅕ inch thick), with one long side facing you. Using a knife or spatula, carefully spread butter mixture onto dough, leaving a 1-inch border along one long side. Sprinkle sliced almonds evenly over surface. Starting with long side opposite border, tightly roll up dough into a log, pinching seam to seal. Using a serrated knife, cut ½ inch off either side. Cut remaining dough into 12 slices (about 2 inches each), and place in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 45 to 50 minutes.

7. Preheat oven to 350°F (180°C).

8. Bake until centers are just set and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes. Let cool in pan for 10 minutes. Top with White Chocolate Glaze, and garnish with sliced almonds, if desired. Best served warm.

White Chocolate Glaze

Makes ½ cup

- **2 ounces (57 grams) chopped white chocolate**
- **4 teaspoons (20 grams) whole milk**
- **½ tablespoon (7 grams) unsalted butter, softened**
- **½ cup (60 grams) confectioners' sugar**
- **½ teaspoon (2 grams) vanilla extract**

1. In a medium microwave-safe bowl, combine white chocolate, milk, and butter. Heat on high in 30-second intervals, stirring between each, until white chocolate is melted. Stir until combined. Add confectioners' sugar and vanilla. Whisk until smooth.

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january | february 2023 Volume 9, Issue 1

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TEST KITCHEN

All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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HAPPY NEW YEAR, BAKERS!

This issue is packed with all the cozy and comforting recipes perfect for ringing in 2023. First off, we're bringing a touch of edible sunshine with a citrus recipe collection, from simple Sicilian Orange Cake to a mile-high Lemon Meringue Pie. On the decadent side of things, Britney Brown-Chamberlain of *Britney Breaks Bread* has created four of the most sensational chocolate recipes of the season, from a dreamy one-bowl chocolate cake to a cream cheese-swirled and chocolate chip-laden banana Bundt cake. Expect coffee cakes, cast iron wonders, and a revolutionary frozen fruit feature to round things out. I'm particularly in love with the Mini Cherry Pies (page 89). Using frozen cherries to create the delicious filling, these pies are a perfect ode to the double-crusted cherry pies I had on a KLM flight last year. We also invite you to ring in this Lunar New Year, the Year of the Rabbit, with Kristina Cho, award-winning author of *Mooncakes & Milk Bread*. Kristina shares intimate memories of her past Lunar New Year celebrations and recipes to recreate three classic baked goods from Chinese bakeries.

With the welcoming of a new year, we are also ushering in new columns that I can't wait to share. Turn to From the Test Kitchen for techniques and tips from our test kitchen team. Check out Bakers Gonna Bake to see what my team and I are currently excited about in the baking world, from ingredients to cookbooks and everything in between. If you're searching for a recipe that yields just enough for yourself or a small group, Small-Batch Baking will deliver a perfectly portioned blondie with the flavor profile of an old-fashioned cocktail. Looking for something nostalgic? Our new feature Lost & Found takes your heirloom family recipes and standardizes them so our readers can share in the sweet memories without the guesswork. Whether it's adding weight measurements or clarifying instructions, our goal is to make these recipes updated and accessible. I have one final huge announcement: My friend Jessie Sheehan, three-time cookbook author and baking extraordinaire, is taking over our Fast-Fix Baking column and becoming our new contributing editor. Jessie kicks things off with two ingeniously quick and easy recipes that'll change your baking game. Melted Butter Pound Cake, anyone? Keep an eye out for Jessie in our 2023 issues—she'll be back with more brilliant recipes!

Here's to another sweet year filled with plenty of baking magic.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

Bake from Scratch | The Crumb | @thebakefeed

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PHOTOGRAPHY BY
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RESOURCES

Bakers Gonna Bake
Page 13: Photo of Bandit Patisserie by Stacey Allen

RECIPE CORRECTION
While we aim for perfection with each of our recipes, we do make the occasional mistake. Here is a correction from a recent issue.

SEPTEMBER/OCTOBER ISSUE 2022:
Giant Pumpkin-Masala Chai Sweet Roll
In ingredients, use 3½ to 3¾ cups (438 to 469 grams) all-purpose flour, divided.

In step 2, With mixer on low speed, gradually add 2½ cups (313 grams) flour (instead of 2 ½ cups flour).

In step 3, beat at low speed until a soft, somewhat sticky dough forms and a small portion of dough can be stretched into a thin, translucent sheet without tearing, 17 to 20 minutes (instead of 8 to 10 minutes), stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) (instead of ¾ cup flour), 1 tablespoon (8 grams) at a time, if dough is too sticky.

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Announcing our 2023

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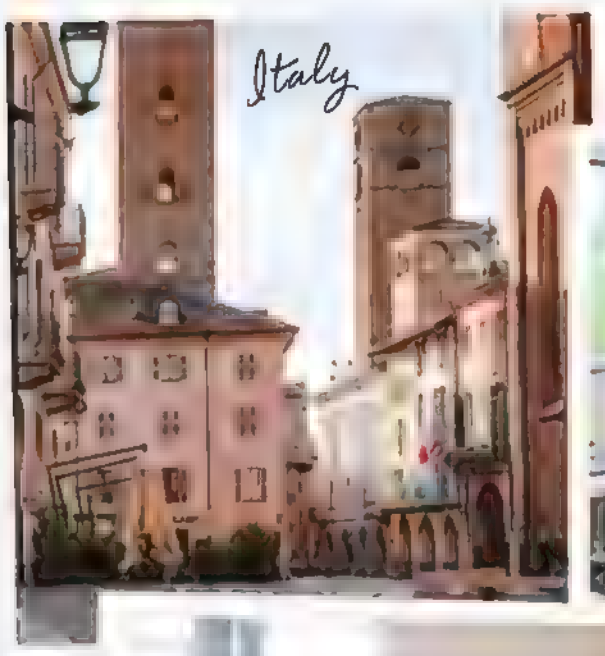
It's time to take an adventure the *Bake from Scratch* way.

Our 2023 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn techniques from top baking instructors, travel to areas with rich culinary traditions, and make new baking friends along the way.



Bake from Scratch Test Kitchen in Birmingham

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DECEMBER 5–12

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For all of the delicious details on these retreats and to register, email *events@bakefromscratch.com*.
To stay up-to-date on our baking retreat announcements, sign up for our newsletter, PreHeat!

RINGING IN A SWEET NEW YEAR

JUMP-START A NEW YEAR OF BAKING WITH A FEW OF OUR FAVORITE THINGS

BAKERY SHOUTOUT

Bandit Pâtisserie

Everyone should have a local bakery haunt, and for our associate editor, Olivia Kavanagh, it's Bandit Pâtisserie in downtown Birmingham, Alabama. A delicious collaboration between chefs Kristen Hall and Victor King, Bandit Pâtisserie offers sweet and savory pastries with an emphasis on seasonal ingredients. The laminated pastries, from croissants to kouign amann, are particularly beloved, but you shouldn't sleep on their lemon meringue tarts and delicate macarons either.

GO THERE:
Bandit Pâtisserie
2212 1st Ave. N., Unit 201B
Birmingham, Alabama
banditbham.com

SWEET OBSESSION

Alléno & Rivoire
Chocolate Vanilla Beans

In this cocoa-rich optical illusion, three delicately curled vanilla beans are made of Tahitian vanilla-scented chocolate. They're the creation of Parisian chocolatier Alléno & Rivoire. Our editor-in-chief, Brian Hart Hoffman, received these beauties as a gift while visiting Paris, France, last year and couldn't wait to share them with the rest of the baking community. While online ordering is currently only available in France, bakers making a trip to Paris should make a pilgrimage to the exquisite chocolate shop, which has trompe l'oeil arches framed with seemingly chocolate-veined Carrara marble.

GO THERE:
Chocolat Alléno & Rivoire
9 rue du champ de Mars
75007, Paris

BEAUTY & BREAD

Rahab's Rope Bread Warmer

Based on a classic Indian design, this bread warmer consists of an elegantly etched terra-cotta stone and handwoven grass basket. To use, bakers place the stone in a preheated oven to warm up and then transfer it back to the woven basket before placing their bread onto it. In short, it works as a practical and beautiful serving dish for bread. Adding to its charm, all proceeds help fund Rahab's Rope, a nonprofit devoted to offering food, shelter, and jobs to women and children who've escaped the human trafficking trade in India.

AVAILABLE AT: *rahabsrope.shop*

COOKBOOK CRUSH

Dark Rye and Honey Cake

Looking for a cozy new cookbook to curl up with during long winter nights? Try *Dark Rye and Honey Cake: Festival Baking from Belgium, the Heart of the Low Countries* (Weldon Owen, 2023) by Regula Ysewijn. Regula is a renowned food historian who's written several tomes on British cookery, including *The Official Downton Abbey Christmas Cookbook*. Now, she's turning to her home country of Belgium to highlight the rich facets of Low Country baking, from Carnival cakes to renaissance biscuits. Need another endorsement to win you over? Domestic goddess Nigella Lawson is already a fan.

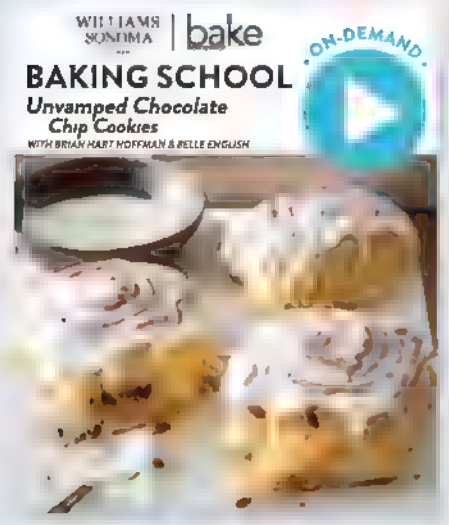
BUY IT:
Dark Rye and Honey Cake is available for preorder at *amazon.com* and will officially go on sale February 14, 2023.

Learn more from the comfort of your own home in Baking School.

Join *Bake from Scratch* magazine and Williams Sonoma for a virtual baking class series that will boost your confidence in the kitchen. In each class, Brian Hart Hoffman will share baking tips, tricks, and recipes that you will want to re-create at home for family and friends!

Purchase your ticket at *williams-sonoma.squadup.com*

MISSED A BAKING SCHOOL CLASS?



Upvamped Chocolate Chip Cookies

Baking School In-Depth: Sourdough Bread

Breakfast Baking

Apple Pie Baking

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BEST IN CLASS

MARY LOU MAXWELL, AN AVID HOME BAKER, HAS BEEN A PART OF THE *BAKE FROM SCRATCH* COMMUNITY SINCE 2016, TAKING PART IN BAKING SCHOOL WITH WILLIAMS SONOMA AND BAKING RECIPES FROM OUR MAGAZINES AND COOKBOOKS. HERE, MARY LOU SHARES HER BAKING JOURNEY AND HOW *BAKE FROM SCRATCH* HAS BEEN ALONG FOR THE RIDE.

Why do you enjoy baking?
Mary Lou Maxwell: It's a great therapy for me. I always knew that things like pastry and all those kinds of things that you see in the beautiful cases when you go to the bakery store, that they took a lot of time and they took a knowledge that I knew I did not have, but I figured I could learn. I've gotten better, and I've even actually surprised myself.

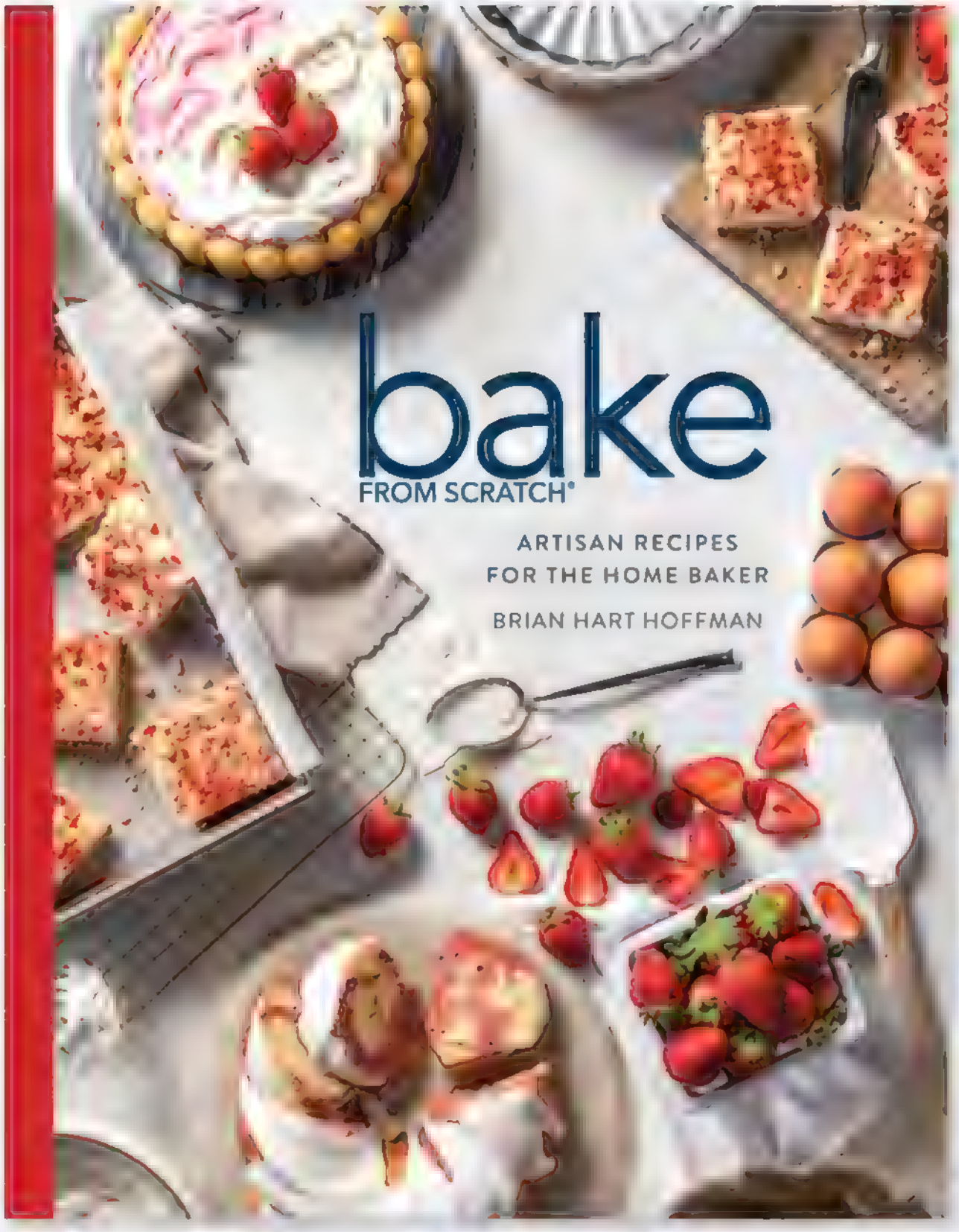
How long have you been a reader of *Bake from Scratch*?
MLM: Since 2016. I was going along in Sam's Club, and I saw the magazine, so I snagged it, and I looked, and I said, "I can learn stuff in here. This isn't just a magazine; this has lessons." I bought it and then I had it for about a day, and I ordered a two-year subscription. And I've had it every year since.

What is something you enjoy about *Bake from Scratch* magazine?
MLM: I like the magazine's articles that give you in-depth information about certain ingredients, how they work and what they bring to the recipes. [The magazine] had an article recently about the different types of flours in Italy. The only one I was familiar with was chickpea flour, and it was so cool to learn all about that. I located every single one of them and tried them all out. I baked so many things from that issue.

What do you love about our Baking School with Williams Sonoma?
MLM: When I go in there and I've got a recipe in my hand, it's not just a recipe. I'm getting all kinds of tips that are worth the price of admission. For example, flourless chocolate cake: I'd been making another [flourless chocolate cake] recipe for quite some time. When you just look at the two recipes, they're not much different from one another. But I learned so many different things watching [Brian Hart Hoffman] in that class. I have made that cake now over and over again. I also love that we banter a lot in the chat box on Monday night classes with one another. I really enjoy that, and I like to get other peoples' takes on baking.

Do you have any advice for our readers?
MLM: Measure everything out beforehand. It's definitely made my life easier.

To join Mary Lou and our other Baking School bakers, be sure to head over to *williams-sonoma.squadup.com*, where you can sign up for our next Monday night class.



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from the test kitchen

CONVECTION VS. CONVENTIONAL BAKING

LEARN THE DIFFERENCES BETWEEN CONVECTION AND CONVENTIONAL BAKING, ALONG WITH PRO TIPS FOR EACH

Welcome to our new column, From the Test Kitchen! Here, we'll share wonderful wisdom from our test kitchen, from technique tips to tool usage. This won't be a look at just how we do it, but why we do it! This is the place to come when you're looking to up your baking know-how.

First, we're examining arguably the most important baking tool: your oven. Humans have been using ovens since 29,000 BC, although these primitive roasting pits were originally used for cooking mammoth meat. By the 19th century, the home hearth was slowly being phased out in favor of coal and gas ovens, leading to the dawn of a new age of baking. As modern innovation led to streamlined design, the differences between the numerous ovens on the market began to dwindle.

Each oven still has its individual quirks, but there is only one last modern oven minefield that bakers need to navigate: the differences between the convection baking mode (called "fan-forced" in countries like the United Kingdom and Australia) and the conventional baking mode. Most recipes, like our own, are developed using conventional ovens. But many modern ovens even offer both convection and conventional baking modes, leading many to question when to use it and what to use it for. We want to make sure you're well-schooled on both so you can be flexible and prepared when jumping between the two.

Convection Oven/ Convection Baking Mode

WHAT IT IS

Convection baking uses a fan and exhaust system to heat food by circulating hot air while expelling excess moisture.

WHY WE LOVE IT

The whole thought process behind the convection mode is that there are no hot spots and no cold spots; food is always heated evenly. Because of this, there's no need to rotate pans when baking in convection mode. Multitasking cooks and bakers like that all three oven racks can be utilized for baking simultaneously. And if you're in a hurry, the convection mode preheats and bakes faster the standard oven.

WHEN TO USE IT

Convection oven baking all comes down to creating the best crust possible. Do you want a crackly and crisp sourdough boule? The flakiest piecrust you've ever sliced? How about chocolate chip cookies that have a perfectly golden exterior but a delightfully tender interior? Convection baking is the way to go.

BEST TO BAKE

Cookies, pies, crusty yeast bread, brownies, bars, blondies, pizza

ADAPTING TO CONVECTION BAKING

Most recipes are developed with a conventional baking in mind, so you'll need to slightly adapt your recipe for the convection mode's speed and even heat. Lower the temperature by 25°F and decrease the bake time. We recommend you check on food at three-fourths of the bake time to ensure you sidestep overbaking.

GOOD TO KNOW

The fans can blow up the corners of your parchment paper during baking, so make sure they're securely fastened. Be prepared to tent your baked goods halfway through baking as well, as the circulated heat can overbrown your crust before the interior is done baking.

Conventional Oven/ Conventional Baking Mode

WHAT IT IS

Conventional ovens, also known as traditional, regular, or radiant ovens, use heating elements on the top and the bottom of the oven to bake foods.

WHY WE LOVE IT

Beyond it being the most familiar way to bake, the conventional baking mode allows bakers to have more control over how much direct heat their delicate baked goods receive. Each rack offers varying degrees of direct heat, with the top rack offering the most, and the bottom offering the least. Most recipes are designed to be baked on the center rack, but for recipes that require a toasty broil, like a meringue-topped pie or crème brûlée, the top rack comes in play for a short final bake.

WHEN TO USE IT

The conventional mode provides a much more humid environment for baked goods, making it ideal for any baked good that requires a little extra moisture for a tender crumb. This is particularly important for baked goods that use a water bath, like cheesecake or flan, or enriched breads and cakes that require a tender interior. Denser quick breads, like banana bread, can rise unevenly in the convection mode, so the slow and steady heat of the conventional mode is preferred.

BEST TO BAKE

Cakes, quick breads, enriched breads, custard-based desserts, cheesecakes

ADAPTING TO CONVECTION BAKING

Because of its slower preheat, it's helpful to use an oven thermometer to ensure your oven is at the temperature that the recipe requires. Placement matters when baking with the conventional mode, so make sure you follow a recipe's direction on rack placement. If the recipe doesn't call for a specific spot, default to using the center rack.

GOOD TO KNOW

For the most even baking, it's best to rotate your cookies, scones, and other quick-cooking recipes when using conventional baking mode.

lost & found

GRANDMOM'S TEXAS SHEET CAKE

WITH OUR NEW COLUMN, LOST & FOUND, WE'RE TAKING YOUR HEIRLOOM FAMILY RECIPES AND SHARING THEM WITH THE WORLD, COMPLETE WITH EVERY SWEET DETAIL. FIRST UP, MOLLY BOLTON OF *THE NOSTALGIC CRUMB* SHARES THE STORY BEHIND AND RECIPE FOR HER GRANDMOTHER'S TEXAS SHEET CAKE.

In one bite, this Texas sheet cake takes me back to being a little girl visiting my grandparents' home in Lubbock, Texas. And when I was in my grandmom's house, particularly sitting at her kitchen table, I knew that I would be taken care of. My grandmom's recipes were simple, unassuming, and not necessarily aimed at impressing others. But rather, she cooked and baked with the intent of making sure the people she loved were taken care of. At the heart of my grandmom's recipes is a kind of hospitality and selflessness that I hope inspires my own baking. She would make this Texas sheet cake simply because she loved the people she could share it with. And that's what baking is all about if you ask me.

Grandmom never made hers with pecans, and she always made her cake in a 13x9-inch dish simply because that's what she had on hand. My great-grandmother, Granny, would use some coffee in place of the milk for the frosting, which is a subtle yet delicious way to enhance the chocolate flavor. And of course, I've tweaked the recipe just slightly because I can't leave it alone. But that's what I love about family recipes—they're tweaked, passed down, and become a kind of artifact in a family's history. More than a specific combination of ingredients, heirloom recipes carry memories. They serve as a tangible connection to loved ones both in the past and present, which is why I can't make this Texas sheet cake—my version or my grandmom's version—without thinking of her.

—Molly Bolton as told to Olivia Kavanagh

GRANDMOM'S TEXAS SHEET CAKE

Makes 1 (18x13-inch) cake

Recipe by Molly Bolton

A recipe that traces all the way back to Molly's great-grandfather's aunt, the original was written down on a sympathy card stored in her grandmother's old recipe box. At almost every family gathering at her grandparents' house in Lubbock, Texas, Molly recalls her parents, siblings, aunts, uncles, and cousins all coming together to share this Texas-size treat. A deliciously cocoa- and coffee-rich cake bakes until beautifully tender and then gets topped with a warm chocolate frosting that's poured over the still-warm cake to create a truly decadent bake.

Cake:

- 2 cups (250 grams) all-purpose flour
- 2 cups (400 grams) granulated sugar
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (227 grams) unsalted butter
- 5 tablespoons (25 grams) natural unsweetened cocoa powder
- ½ teaspoon (1 gram) instant espresso powder (optional)
- 1 cup (240 grams) boiling water
- ½ cup (120 grams) whole buttermilk, room temperature
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ⅔ cup (75 grams) roughly chopped pecans, toasted

Frosting:

- ½ cup (113 grams) unsalted butter
- ¼ cup (21 grams) natural unsweetened cocoa powder
- 3 cups (360 grams) confectioners' sugar, sifted
- 6 tablespoons (90 grams) whole milk*
- 1 teaspoon (4 grams) vanilla extract
- Pinch kosher salt

1. Preheat oven to 350°F (180°C). Lightly spray an 18x13-inch rimmed baking sheet with baking spray with flour.

2. For cake: In a large bowl, whisk together flour, granulated sugar, baking soda, and salt. Set aside.

3. In a medium saucepan, melt butter over medium-high heat. Add cocoa and espresso powder (if using), and stir until combined. Add 1 cup (240 grams) boiling water, stirring until combined, and cook for 30 seconds. Pour hot cocoa mixture over flour mixture, and stir until a thick chocolate batter comes together. Let cool for 5 minutes.

4. In a large glass measuring cup, whisk together buttermilk, eggs, and vanilla. Add buttermilk mixture to batter, and fold until combined. Pour batter into prepared pan, and using an offset spatula, spread into an even layer.

5. Bake until a wooden pick inserted in center comes out clean or with a few moist crumbs, about 20 minutes.

6. Meanwhile, for frosting: In a medium saucepan, melt butter over medium heat. Stir in cocoa. Remove from heat, and add confectioners' sugar, milk, vanilla, and salt, whisking until combined. Pour warm frosting over warm cake, spreading with an offset spatula. Sprinkle with pecans. Let stand until set, at least 30 minutes, before serving. Cover with plastic wrap or foil, and store in the refrigerator for up to 3 days.

**You can use brewed coffee in place of some or all of the whole milk in the frosting.*

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CITRUS

FROM LEMONS TO LIMES TO ORANGES, GET TO KNOW THE MANY FEATURES AND FLAVORS OF THE CITRUS FAMILY

BY KYLE GRACE MILLS

PHOTOGRAPHY BY KYLE CARPENTER
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

In the darkest days of winter, bakers yearning for fresh produce are rewarded with the colorful bounty of citrus season. Ruby Red grapefruit, maroon blood oranges, verdant Key limes, sunny yellow lemons—it's a rainbow of edible sunshine. Whether juiced, zested, or left whole, citrus brings bright acidity and sweet tanginess to the table. But each fruit of the citrus tree has its individual quirks and pitfalls.

Let's begin with the most popular citrus fruit: the orange. Comprising more than half of all the citrus grown in the world, the orange family is divided into two main categories, juicing oranges and eating oranges. The distinctions between the two groups are numerous biological adaptations made over hundreds of years by growers. Juicing oranges, like Valencia, have thin skins, seeds (occasionally), and sweet juice. Eating oranges, like navel oranges, have thicker skins, making them easier to peel, and are seedless. On the flipside, navel oranges produce juice that can quickly go bitter right after extraction—within 30 minutes. When baking, navel oranges are a standard choice, as they are commonly found at grocery stores and yield good zest and juice if used immediately. However, when a baker needs to candy or bake whole slices, rind and all, like for our Sicilian Whole Orange Cake (page 70) or our Old-Fashioned Blondies (page 107), we recommend using a thin-skinned variety like Valencia oranges.

Other beautiful orange varieties that bakers use for visual drama are the brilliantly hued blood orange and delicately pink Cara Cara orange. Tart and with a slightly floral, raspberry taste, blood oranges receive their electric color from cold nights during the growing season. Cara Cara oranges are basically pink-fleshed navel oranges, perfect for baking with and eating. Less commonly used for baking are mandarins, tangerines, and satsumas. Like navel oranges, these are prized for fresh eating because they're seedless, intensely sweet, and have loose rinds. Although their tender segments make them better for mixing into fruit salads rather than cake batter, the sweet juice of these three would be an excellent base for a glaze or syrup. No matter what orange variety you pick up, note that these are the least acidic of the citrus family, showcasing only around 1% citric acid.

Next on the rung of the citrus ladder is the big and bold grapefruit. Notably more bitter than other citrus, grapefruit has long been paired with plenty of sugar to mellow out its slightly caustic flavor. First produced in Barbados, it quickly became a cash crop for Florida farmers in the late 19th century, with grapefruit juice being spun into sweet pies, bars, and curds. When World War II made sugar scarce, grapefruit farmers began pushing salt as a way to tame grapefruit's bitterness. One retro ad proclaimed, "Grapefruit tastes sweeter with salt!" It's not as far-fetched of a claim as it seems—salt does help make things taste sweeter, which is why we include it in all our baked goods. If you're put off by grapefruit's strong-tasting juice, you can opt to play with its zest. Our Citrus Poppy Seed Twists (page 73) and Triple-Citrus Sheet Pan Shortbread (page 76) make the most of the zest while sidestepping the signature bitterness. On the acidity front, grapefruit has more citric acid than oranges but less than lemons.

Speaking of lemons, these bright yellow fruits may be the most popular citrus to bake with, and for many practical reasons, including that they can be found year-round at the grocery store. The most prized lemon varietal is the Meyer lemon. Golden yellow and verging on orange, the Meyer lemon is thin-skinned, aromatic, and less acidic than the typical lemon. The thin rind makes it a particular favorite for upside-down cakes, where the rind can become candied. As a zest, lemons are incredibly versatile, adding complex flavor to anything from fruity to spicy, like our Lemon Crumb Bars (page 71). But where lemons really show their power is in their highly acidic juice. Lemon juice doesn't just offer a burst of bright, tangy flavor to your baking. Take its many chemical functions in creating lemon curd. The large amount of citric acid helps denature the egg proteins, giving it a silkier texture. The citric acid also helps kill harmful bacteria like salmonella and keeps the mixture from turning brown during oxidization.

As much as lemon juice can help, though, it can also harm. If directly added to eggs, lemon juice can cause the mixture to curdle. To combat this, most curd or lemon custard recipes, like the one for our Mile-High Lemon Meringue Pie (page 65), call for whisking the eggs with sugar before adding the lemon juice. The sugar protects the egg proteins from premature coagulation. A similar balancing act is needed when adding lemon juice to cakes or quick breads. Lemon juice tenderizes everything it touches, weakening the gluten structure to the point of destabilization if you're not careful. Consider working in tablespoons rather than in cups. For this reason, lemon juice (and equally acidic citrus juice) is often not used in yeasted bread recipes, as the citric acid destroys crucial gluten development. Our Citrus Poppy Seed Twists use zest rather than juice to convey rich citrus flavor. The only lemon juice used is in the glaze.

BAKE WITH CITRUS In this issue, don't miss:

Mile-High Lemon Meringue Pie, page **65**
Key Lime Doughnuts, page **68**
Citrus Poppy Seed Twists, page **73**
Triple-Citrus Sheet Pan Shortbread, page **76**

Our final member of the citrus family is also the most acidic: limes. Nearly 8% of their chemical makeup is citric acid, making limes supremely tart. Persian, Bearss, or Tahitian limes are the most commonly found variety in the grocery store, but the diminutive Key lime is also popular in Florida and other Southern states. However, if you're looking to recreate an authentic Key lime pie or our Key Lime Doughnuts (page 68), we recommend skipping the manual juicing of Key limes. It can be a literal pain to juice these tiny fruits, and we find store-bought Key lime juice, like Nellie & Joe's Famous Key West Lime Juice, works just as well as fresh-squeezed juice.

These are the individual nuances of citrus varieties, but there are all-encompassing rules that you can use as well. Citrus (an acid) works well with baking soda (a base). The two neutralize each other to keep any off flavors from occurring in the baked good and help add brown caramelization to the baked good's crust. The more acidic the citrus, the more important that baking soda be present. The porous skin of the citrus makes it prone to picking up undesirable aromas and flavors, and a good rinse before peeling or zesting is advised. Speaking of zest, keep in mind that all the flavorful oils you're hoping to extract from the rind doesn't include the white, spongy part, a.k.a. the pith. The pith is incredibly bitter and can ruin the overall flavor of your zest. When you're making candied citrus peel, the pith is included, but recipes often call for boiling the peel segments before candying to remove any lingering bitterness.

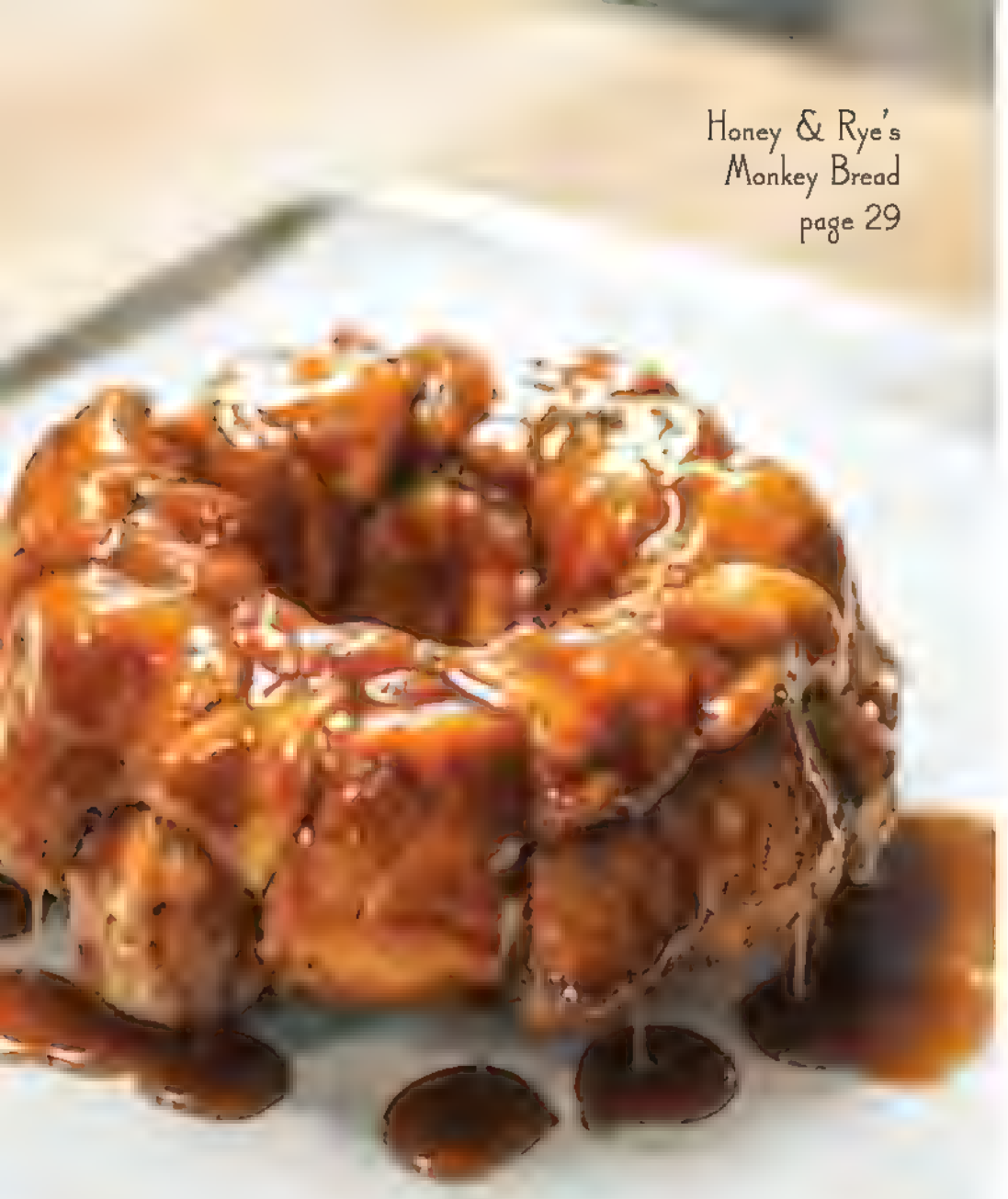
With all the sweet benefits of baking with citrus on display, there's little wonder that it endures as one of the warmest highlights of the winter season.

WE
OUR
LOCAL
PARTNERS

BEHIND THE BAKEHOUSE

GET TO KNOW ANNE ANDRUS AND HER BAKERY, HONEY & RYE BAKEHOUSE IN ST. LOUIS PARK, MINNESOTA, WHERE SWEET PASTRY AND MIDWEST CHARM ARE THE ORDER OF THE DAY

PHOTOGRAPHY BY
CHELSIE LOPEZ



Honey & Rye's
Monkey Bread
page 29

Just outside of the Twin Cities sits a dry-cleaning shop-turned-bakehouse. Aromas of freshly pressed laundry have been replaced with the warm, sweet smells of bubbling monkey bread filling and cheesy scones baking. There's a reason that every time the *Bake from Scratch* team visits Minneapolis/St. Paul, Minnesota, be it for a baking retreat or a personal adventure, we venture out to St. Louis Park. Owned by Anne Andrus, a Minnesota native who set out to capture the essence of Midwestern baking, Honey & Rye Bakehouse has become not only a local favorite but also a must-visit spot for anyone looking to satisfy their sweet (or savory) tooth in the City of Flour and Sawdust.

It all started with Anne working a day job she didn't love, quitting, finding her way to working at a bakery, and loving it. Now, most would stop there. But Anne is a fourth-generation entrepreneur. She imagined creating a space that was sustainable in all senses of the word, including using local produce and products from local purveyors. Anne set out to create a bakery she could be proud of. So, she attended San Francisco Baking Institute, and as they say, the rest is history.

When it came time to name her new bakery, Anne returned to her roots. Having previously worked at Teacake Bake Shop, another space where all the bakes were made on-site and patrons were stepping into a bakery and retail space simultaneously, Anne found inspiration. "The first place I worked at, we were making cookies and cupcakes on-site, and there was so much appeal: the smells, the sights, and the sounds, and all of it. That, to me, kind of captured that this was a house of some sort—we've got bakers, a bread bench, a table, we're inviting you in," Anne says. Eager to capture that same essence, she decided on "Bakehouse." She wanted a space that would feel like home, full of friendly faces and bakes that evoked fond memories while also creating new ones. The other half, Honey & Rye, stemmed from both the late obsession with "this & that" store names and Anne's love of balancing the sweet with the savory in her baking.

With a name and location established, all that was left to figure out was what to bake. This is where monkey bread—a staple of Anne's childhood and a bake that captured the cozy comfort of being a Midwestern baker—made its grand entrance. "We actually had a moment where I asked if I could just call it Monkey Bread Bakery or something. It's one of the things I grew up with, so it was always so nostalgic for me," Anne says. Comprised of sweet circles of enriched dough coated in a sticky mix of brown sugar, butter, and honey that Anne aptly calls Monkey Goo, the whole thing is baked in a Bundt pan. The Bundt pan works as a nod to Honey & Rye's famous neighbor, Nordic Ware, which is headquartered just down the street. On our most recent baking

retreat to the Twin Cities, Anne got to show our bakers exactly how this magical bread is made. (Find the recipe for Honey & Rye's Monkey Bread on page 29.) Another of Anne's favorites? Scones. With both a sweet and a savory scone on offer every day, there's something for everyone. "I think scones are one of the most underrated bakes out there," Anne says. "They're just so good! Over time, I think it's one of the things we've become known for. And so many people are like, 'Oh, I thought I hated scones,' or, 'Oh, I thought scones were dry,' 'Oh, I've never had a scone like this.' They're so flexible, so we change our scones every month and a half or so, and it feels like it lends well to so many different flavors." Over time, Anne's menu has also expanded to include more classic French bakery fare, namely laminated doughs. From beautifully buttery croissants to flaky filled Danish, Anne is able to show off her technical talent while keeping everything approachable, and that's always been her goal. "Even when it's baguettes and croissants, I always say that I want my dad to be able to walk in and order anything and feel comfortable with what it is," she says. "At Honey & Rye, it's not about being on trend or adventurous with crazy, way-out-there flavors. The nostalgia is big. That's what I think plays to my style of baking a lot."

Growing up in rural Minnesota with seven siblings, Anne's style of baking as a child was necessarily utilitarian. With every trip to the store a 5-mile drive away, it was the simple, quick-to-come-together baked goods that captured Anne's attention. She recalls memories of making Toll House cookies quite fondly. With the recipe memorized, they became a tried-and-true treat for after-school snacks. To this day, whenever she opens the industrial-size bin of chocolate chips at Honey & Rye, she says, "the smell of chocolate chips, it transports me right back to baking cookies as a kid." Upon reflection, Anne can also recognize that it was about more than baking; it was about community as well. Even within Anne's childhood home, the kitchen was the biggest room in the house where everyone gathered. In the depths of Minnesota winters, it was a warm, cozy reprieve that brought everyone together. As Anne has hired more and more bakers over the years, she's recognized that like her, they're a group of people looking to keep everyone happy and fed.

The surrounding St. Louis Park community Anne operates in has been nothing but receptive to all that Honey & Rye has to offer. The COVID-19 pandemic brought with it a wave of uncertainty for the majority of small businesses, especially bakeries and

restaurants. But sometimes it's the toughest challenges that bring out the best in us all. With incredible resilience and dedication, both the neighborhood and bakery showed up. After years of working seven days a week at the bakery while also supporting the surrounding community with fundraisers and community garden projects at local schools, it was reinvigorating and rewarding for Anne to see the bakery's care and compassion returned. If there's one thing bakers do well, it's adapting, and Anne, along with her employees, has proven that point tenfold.

As with any business, there have been changes along the way for Honey & Rye. Working in the space of a reconfigured former freestanding dry cleaner has had its challenges. A lot of changes had to be made to encourage window-shoppers to take a step inside, and it was a grand effort to make the small, slightly cramped space feel warm and inviting. Needless to say, Anne and her team took this challenge in stride, and the space is now full of cheery, vintage charm. However, with a growing team and rising demand, a time of change has come again. The team at Honey & Rye is now expanding into a new space just down the street. With room for a new production kitchen, a retail shop, and ample room to teach baking classes, the space will give Anne and her team some room to have fun and experiment while also giving visitors an even greater opportunity to see behind the scenes at Honey & Rye. With an opening date set for spring 2023, the excitement is at an all-time high.

With the dawn of a New Year, we can all look forward to a season of change, growth, and all the warm wintertime baking. Should you find yourself in Minneapolis/St. Paul in the New Year, you'll know where to stop. But in the meantime, we are so grateful that Anne is sharing two of her most favorite bakes with us here in the pages of *Bake from Scratch*.

HONEY & RYE'S MONKEY BREAD

Makes 1 (12-cup) loaf

A signature sweet at Honey & Rye Bakehouse, this monkey bread is everything you're looking for in a cozy winter bake: soft, pillowy dough covered in a caramellike Monkey Goo, accented with the warm spice of cinnamon. Finished with a spread of sweet and tangy Cream Cheese Icing, this fun pull-apart bread is sure to bring the whole family together.

4⅔ cups (583 grams) all-purpose flour
1¾ cups (350 grams) granulated sugar, divided
4½ teaspoons (14 grams) instant yeast
4 teaspoons (12 grams) kosher salt
½ cup (120 grams) hot water (120°F/49°C to 130°F/54°C)
½ cup (120 grams) hot whole milk (120°F/49°C to 130°F/54°C)
3 large eggs (150 grams), room temperature
1½ teaspoons (6 grams) vanilla extract
¾ cup plus 2 tablespoons (196 grams) unsalted butter, cubed and room temperature
4 teaspoons (10 grams) ground cinnamon
Monkey Goo (recipe follows)
Cream Cheese Icing (recipe follows)

1. In the bowl of a stand mixer, whisk together flour, ¼ cup (50 grams) sugar, yeast, and salt by hand. Add ½ cup (120 grams) hot water, hot milk, eggs, and vanilla. Using the paddle attachment, beat at low speed until a shaggy dough forms.
2. Switch to the dough hook attachment. Beat at low speed until a tight, elastic dough forms, about 12 minutes. Gradually add butter, a few cubes at a time, and beat until butter is incorporated and dough is smooth, elastic, and glossy, 45 to 50 minutes. (This very enriched dough takes more time to mix than average; slow and steady mixing ensures your mixer won't over heat.) Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 25 to 30 minutes.
4. In a medium bowl, stir together cinnamon and remaining 1½ cups (300 grams) sugar.
5. Punch down dough, and let stand for 10 minutes. Turn out dough onto a very lightly floured surface, and divide in half. Roll half of dough into a 1-inch-thick rope (Keep remaining dough covered to prevent it from drying out.) Cut dough rope into 1-inch pieces, and place in cinnamon sugar, tossing to coat. Set aside, and repeat with remaining dough.
6. Spray a 12-cup Bundt pan with baking spray with flour. Pour half of Monkey Goo (¾ cup or 227 grams) into bottom of prepared pan. Fill pan with cinnamon sugar-covered dough pieces (pan will be three-fourths full). Pour remaining Monkey Goo on top. Cover and refrigerate overnight.
7. Let stand at room temperature for 45 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. Loosely cover pan with foil.

10. Bake for 30 minutes. Uncover and bake until top is deep golden brown and an instant-read thermometer inserted near center registers 190°F (88°C), 20 to 25 minutes more. Let cool in pan on a wire rack for 10 minutes. Invert loaf onto a rimmed serving plate. Spread Cream Cheese Icing on top. Serve warm.

Monkey Goo

Makes 1¾ cups

1 cup (220 grams) firmly packed light brown sugar
½ cup (113 grams) unsalted butter
3 tablespoons (63 grams) honey
3½ tablespoons (52 grams) heavy whipping cream, room temperature
3½ tablespoons (52 grams) water, room temperature
½ teaspoon (1.5 grams) kosher salt

1. In a medium saucepan, cook brown sugar, butter, and honey over medium heat, whisking occasionally, until sugar dissolves and mixture is combined. Bring to a boil; cook until foamy and a thick syrup forms, 5 to 8 minutes. Remove from heat, and whisk in cream, 3½ tablespoons (52 grams) water, and salt. Let cool completely before using.

Cream Cheese Icing

Makes 2 cups

12 ounces (340 grams) cream cheese, softened
¾ cup (90 grams) confectioners' sugar, sifted
1½ teaspoons (6 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese at medium speed until smooth, about 2 minutes. Add confectioners' sugar and vanilla, and beat at medium-low speed until smooth, about 3 minutes.

Note: *If desired, you can thin the icing with whole milk or heavy whipping cream.*

SAVORY SCONES

Makes 12 scones

To all the biscuit enthusiasts out there, we think these Savory Scones will have you singing a different tune. Buttery, rich, and delightfully crisp yet fluffy, they're the ultimate accompaniment to savory breakfasts as well as all your favorite hearty soups and stews. Full of melty Cheddar cheese and bright, fresh chives, they're sure to become a new baking staple.

1 cup plus 1 tablespoon plus 1 teaspoon (246 grams) cold unsalted butter, cut into ¼-inch cubes
5 cups plus 1 tablespoon (633 grams) all-purpose flour, plus more for dusting
½ cup plus 1 teaspoon (105 grams) granulated sugar
½ cup (75 grams) semolina flour
2 tablespoons (30 grams) baking powder
1 tablespoon plus 2 teaspoons (15 grams) kosher salt
1 (8-ounce) package (226 grams) Cheddar cheese, cubed
½ cup (24 grams) chopped fresh chives
1¾ cups plus 2 tablespoons (450 grams) heavy whipping cream
3 large eggs (150 grams), divided
Garnish: flaked sea salt

1. Freeze cold butter for 15 minutes.
2. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat all-purpose flour, sugar, semolina flour, baking powder, and kosher salt at low speed until combined. Add cold butter, and beat until butter is pea-size, 2 to 3 minutes. Beat in cheese and chives until evenly distributed. Add cream and 2 eggs (100 grams), and beat until just almost combined. (Do not overmix.) Turn out onto a lightly floured surface, and roll into a 12x9-inch rectangle; cut into 12 (3-inch) squares (about 150 grams each). Freeze for 10 to 15 minutes to resolidify butter.
4. In a small bowl, whisk remaining 1 egg (50 grams). Brush tops of scones with egg, and garnish with flaked salt, if desired.
5. Bake until golden and an instant-read thermometer inserted in center registers 200°F (93°C), 20 to 25 minutes.

TWO WAYS WITH BABKA

TRY OUR SWEET OR SAVORY TAKE ON BABKA MADE WITH A VERSATILE DOUGH WHETHER IT'S STUFFED WITH PECANS OR PACKED WITH HARISSA

Cinnamon-Pecan Babka
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Goat Cheese-Harissa Babka
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CINNAMON-PECAN BABKA

Makes 1 (8½x4½-inch) loaf

Braided and beautiful, our Cinnamon-Pecan Babka is perfect for any time of day. Aromatic cinnamon brings enticing spice while buttery chopped pecans and light brown sugar balance out the sweet heat.

- **2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided**
- **3 tablespoons (36 grams) granulated sugar**
- **2 teaspoons (6 grams) kosher salt, divided**
- **1½ teaspoons (4.5 grams) instant yeast***
- **¼ cup (57 grams) plus 2 tablespoons (28 grams) unsalted butter, softened and divided**
- **¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided**
- **¼ cup (60 grams) whole milk**
- **½ teaspoon (2 grams) vanilla extract**
- **2 large eggs (100 grams), room temperature and divided**
- **2 tablespoons (28 grams) firmly packed light brown sugar**
- **2 teaspoons (4 grams) ground cinnamon**
- **⅓ cup (38 grams) chopped pecans**
- **Simple Syrup (recipe follows)**

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, granulated sugar, 1½ teaspoons (4.5 grams) salt, and yeast by hand.
2. In a small saucepan, heat ¼ cup (57 grams) butter, ¼ cup (60 grams) water, milk, and vanilla over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 5 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.
6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
7. In a small bowl, mix together remaining 2 tablespoons (28 grams) butter, brown sugar, cinnamon, and remaining ½ teaspoon (1.5 grams) salt.
8. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread butter mixture onto dough, leaving a ½-inch border on both short sides and one long side. Sprinkle pecans on top, and press lightly with your hands to make sure everything adheres. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an "X." Twist top half of "X" twice; pinch ends, and tuck under. Repeat with bottom half of "X." Using your hands, place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour. (Dough should pass the finger dent test; see Notes.)
9. Preheat oven to 375°F (190°C).
10. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 50 to 55 minutes, covering with foil halfway through baking to prevent excess browning. Brush with Simple Syrup. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

**We used Platinum® Yeast from Red Star®.*

Notes: *Final rise time will depend on how long dough is chilled. The longer the dough is chilled, the longer it will take to rise. Once you think your dough has proofed, conduct the finger dent test. Gently press your finger about ½ inch into the surface. You should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time. If the indentation stays completely, it has overproofed, but don't panic. Immediately pop it into the oven; the babka will still be great.*

Simple Syrup

Makes about 1 tablespoon

- **1½ tablespoons (18 grams) granulated sugar**
- **1 tablespoon (15 grams) water**

1. In a small microwave-safe bowl, stir together sugar and 1 tablespoon (15 grams) water. Heat on high in 15-second intervals, stirring between each, until sugar is completely melted. Let cool completely before using.

GOAT CHEESE-HARISSA BABKA

Makes 1 (8½x4½-inch) loaf

Earthy goat cheese meets spicy harissa in this delectable babka recipe. The outside gets its golden glow from a tempting Hot Honey Syrup and is sprinkled with crushed red pepper, and the inside is flecked with fresh parsley and thyme.

- **2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided**
- **3 tablespoons (36 grams) granulated sugar**
- **1½ teaspoons (4.5 grams) instant yeast***
- **1¼ teaspoons (3.75 grams) kosher salt**
- **¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided**
- **¼ cup (57 grams) unsalted butter**
- **¼ cup (60 grams) whole milk**
- **2 large eggs (100 grams), room temperature and divided**
- **Harissa Filling (recipe follows)**
- **4 ounces (113 grams) goat cheese, crumbled**
- **Hot Honey Syrup (recipe follows)**
- **Garnish: chopped fresh parsley**

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.
2. In a small saucepan, heat ¼ cup (60 grams) water, butter, and milk over medium-low heat until butter is melted and

an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.

6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

7. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread Harissa Filling onto dough, leaving a ½-inch border on both short sides and one long side. Sprinkle goat cheese evenly over filling, make sure there are no large clumps of cheese. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an "X." Twist top half of "X" twice; pinch ends, and tuck under. Repeat with bottom half of "X." Using your hands, place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour. (Dough should pass the finger dent test; see Notes on opposite page.)

8. Preheat oven to 375°F (190°C).

9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough.

10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 50 to 55 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Brush with Hot Honey Syrup. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Garnish with parsley, if desired.

**We used Platinum® Yeast from Red Star®.*

Harissa Filling

Makes ¼ cup

- **3 tablespoons (42 grams) unsalted butter, softened**
- **1½ teaspoons (9 grams) harissa paste***
- **1 teaspoon (7 grams) honey**
- **2 teaspoons (6 grams) all-purpose flour**
- **2 teaspoons chopped fresh parsley**
- **½ teaspoon fresh thyme leaves**
- **¼ teaspoon kosher salt**

1. In a small bowl, stir and fold together butter, harissa paste, and honey until smooth and combined. Fold in flour, parsley, thyme, and salt. Use immediately.

**Harissa paste is a North African condiment made of sun-dried chilis, spices, and herbs. We used Zwita Spicy Harissa, available on* amazon.com *and in specailty food stores.*

Hot Honey Syrup

Makes 3 tablespoons

- **2 teaspoons (42 grams) honey**
- **1 teaspoon (5 grams) apple cider vinegar**
- **½ teaspoon (1 gram) crushed red pepper**
- **¼ teaspoon kosher salt**

1. In a small microwave-safe bowl, stir together all ingredients. Heat on high in 15-second intervals, stirring between each, until honey has softened and syrup is fluid.

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the essential...

ENTREMET

FEARLESSLY MASTER THE FANTASTICALLY FRENCH
ENTREMET FROM THE COMFORT OF YOUR HOME KITCHEN

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL

Elegant, verging on ethereal, the entremet is a true celebration of artistic flourish and the meticulousness of French pâtisserie converging. Like a symphony, each component plays on distinctive flavors and textures all marrying together to create a harmonious, multilayered marvel. Rich, chocolaty, and brilliantly balanced, the entremet is a cake like no other, requiring an astute attention to detail and a steady hand.

With our tried-and-tested recipes and step-by-step guide, we'll show you how to expertly craft a crisp feuilletine-like base; light, airy mousse; rich, coffee-forward filling; and gorgeously glossy Chocolate Mirror Glaze and then walk you through this dessert's stunning assembly. If you've been looking to branch out and expand your baking knowledge, this beautiful cake provides ample opportunity to learn and a result that's sure to wow.

CHOCOLATE HAZELNUT ENTREMET

Makes 1 (9-inch) cake

Delightfully decadent, rich, and awe-inspiring, our Chocolate Hazelnut Entremet is as finessed as it is flavorful. The stunning Chocolate Mirror Glaze is just a hint of the impressive layering that lies inside. A treasure trove of textures and flavors, with a crunchy Chocolate Hazelnut Crisp, a cocoa- and coffee-rich Mocha Filling, a tender layer of chocolate cake, and a light and luscious Chocolate Hazelnut Mousse, this intricate bake is chocolate cake taken to a new level.

- **⅓ cup (42 grams) all-purpose flour**
- **½ teaspoon (2.5 grams) baking powder**
- **¼ teaspoon kosher salt**
- **¼ cup (60 grams) hot brewed coffee**
- **3 tablespoons (15 grams) Dutch process cocoa powder**
- **3 tablespoons (45 grams) whole milk**
- **⅓ cup (73 grams) firmly packed light brown sugar**
- **2 tablespoons (28 grams) neutral oil**
- **2 tablespoons (30 grams) unsweetened applesauce**
- **½ teaspoon (2 grams) vanilla extract**
- **Chocolate Hazelnut Crisp (recipe follows)**
- **Mocha Filling (recipe follows)**
- **Chocolate Hazelnut Mousse (recipe follows)**
- **Chocolate Mirror Glaze (recipe follows)**
- **Garnish: lightly toasted hazelnuts, chocolate curls**

1. Preheat oven to 325°F (170°C). Spray an 8-inch round cake pan with baking spray with flour.
2. In a medium bowl, whisk together flour, baking powder, and salt.
3. In a large bowl, whisk together hot coffee and cocoa until smooth. Whisk in milk. Add brown sugar, oil, applesauce, and vanilla, and whisk until combined. Gradually add flour mixture, whisking just until combined. Pour into prepared pan. (Batter will be thin.)
4. Bake until cake pulls away from sides of pan and a wooden pick inserted in center comes out clean, about 15 minutes. Let cool completely in pan. Level cooled cake layer, if desired.
5. Place Chocolate Hazelnut Crisp on base of a 9-inch springform pan without sides.
6. Place Mocha Filling in a large pastry bag, and cut a 1-inch opening in tip. Pipe an even layer on top of Chocolate Hazelnut Crisp, smoothing with an offset spatula. Top with cake layer. (Make sure filling is smooth and does not stick out past sides of cake.) Place sides on springform pan; cover and refrigerate while preparing mousse.
7. Place Chocolate Hazelnut Mousse in a large pastry bag, in batches as needed, and cut a 1-inch opening in tip. Pipe around sides and on top of cake, smoothing with an offset spatula. Cover and refrigerate until firm, about 3 hours or up to overnight.
8. After preparing Chocolate Mirror Glaze and as it is cooling, using a small handheld kitchen torch or a hot towel, heat sides of springform pan. Remove sides of pan, and using a large spatula, transfer cake to a 9-inch cake board. Using a hot, dry spatula, smooth sides and top as needed. Freeze until glaze reaches correct temperature.
9. Line a rimmed baking sheet with plastic wrap; place a wire rack on top. Place cake on prepared rack. Pour Chocolate Mirror Glaze over cake, making sure sides are completely covered. Using a large spatula, swipe top of cake once to remove any excess glaze. (Do not do this more than once; it will start to set and will not be completely smooth anymore.) Refrigerate until glaze is set and cake has thawed in center, about 3 hours. Garnish with hazelnuts and chocolate curls, if desired. Serve cold.

Chocolate Hazelnut Crisp

Makes 1 (8-inch) crisp

- **2 cups (56 grams) cornflakes cereal**
- **3 ounces (85 grams) milk chocolate, melted**
- **⅓ cup (85 grams) chocolate hazelnut spread**

1. Line bottom of an 8-inch cake pan with parchment paper.
2. Lightly crush cereal to break up some of the larger pieces.
3. In a medium bowl, whisk together melted chocolate and chocolate hazelnut spread until smooth. Fold in cereal until combined. Press mixture evenly into prepared pan. Refrigerate until firm, at least 30 minutes. When ready to use, remove from refrigerator, and turn out of pan.

Mocha Filling

Makes about 1⅞ cups

- **2 ounces (57 grams) 60% cacao semisweet chocolate, melted and cooled (95°F/35°C)**
- **1½ teaspoons (3 grams) instant coffee granules**
- **4 ounces (113 grams) cream cheese, room temperature**
- **1½ tablespoons (18 grams) granulated sugar**
- **½ cup (120 grams) cold heavy whipping cream**

1. In a small bowl, stir together melted chocolate and coffee granules.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, about 1 minute. Add sugar, and beat at medium-low speed until sugar is melted and mixture is smooth, stopping to scrape sides of bowl. Add chocolate mixture, and beat until well combined. With mixer on medium-low speed, add cold cream in a slow, steady stream. Thoroughly scrape sides of bowl. Slowly increase mixer speed to medium, beating until stiff peaks form, about 1 minute.

Chocolate Hazelnut Mousse

Makes 6 cups

- **¼ cup (60 grams) cold water**
- **1 (0.25-ounce) envelope (7 grams) unflavored gelatin**
- **2½ cups (600 grams) cold heavy whipping cream, divided**
- **1 cup (256 grams) chocolate hazelnut spread**

1. In a small bowl, place ¼ cup (60 grams) cold water; sprinkle gelatin on top, and let stand until dissolved, 5 to 10 minutes.

2. In the top of a double boiler, combine ½ cup (120 grams) cold cream and chocolate hazelnut spread. Cook over simmering water, stirring frequently, until combined and heated through. (Mixture should be thin and run freely off your spatula.) Remove from heat, and stir in gelatin mixture until completely dissolved. Let cool until an instant-read thermometer registers at least 95°F (35°C), stirring occasionally to prevent gelatin from forming clumps.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining 2 cups (480 grams) cold cream until stiff peaks form, 2 to 4 minutes.
4. Using a large rubber spatula, add chocolate hazelnut mixture to whipped cream in three additions, folding until just combined after each addition. (Don't overmix; there should just barely be no streaks left.) Use immediately.

Chocolate Mirror Glaze

Makes 2⅛ cups

¼ cup (60 grams) cold water
1 (0.25-ounce) envelope (7 grams) unflavored gelatin
1½ cups (300 grams) granulated sugar
¾ cup (180 grams) heavy whipping cream
¼ cup (60 grams) water
1¼ cups (106 grams) Dutch process cocoa powder, sifted

1. In a small bowl, place ¼ cup (60 grams) cold water. Sprinkle gelatin on top, and let stand until dissolved.
2. In a tall-sided medium saucepan, heat sugar, cream, and ¼ cup (60 grams) water over medium heat, stirring constantly, until sugar dissolves and mixture starts to boil. Cook, without stirring, until an instant-read thermometer registers 215°F (102°C) to 220°F (104°C). (This will happen quickly and mixture will bubble up, so make sure you use the correct pan.) Remove from heat, and whisk in gelatin mixture and cocoa. Pour mixture through a fine-mesh sieve into a heatproof bowl, and let cool until an instant-read thermometer registers 105°F (41°C) before using, 25 to 30 minutes. (Temperature is key for this to work correctly. Do not let it get too cold or it will set too fast and will not coat completely, and if you use it too hot, it will be super thin on the cake and will melt your mousse.)

Learning the Layers

An entremet is a cake made up of many components assembled into layers, covered in mousse, enrobed in glaze, and decorated with everything from fresh fruit to chocolate shavings. Though entremets come in a variety of colors, flavors, shapes, and sizes, we chose to highlight a classic flavor pairing: chocolate and hazelnut. Our cake is made up of the following elements, each requiring a precise execution, a standard in French pastry.

CHOCOLATE CAKE: For the cake layer, we kept things simple. Similar to devil's food cake, our stir-together cake is incredibly quick to make. Blooming the cocoa powder in hot coffee before adding it to the batter ensures rich, chocolaty flavor while applesauce and oil ensure unmatched tenderness and moisture.

CHOCOLATE HAZELNUT CRISP: Meant to mimic the French *feuilletine*, our Chocolate Hazelnut Crisp is constructed with crushed cornflakes cereal, milk chocolate, and chocolate hazelnut spread. Mixed, pressed into a cake pan, and then refrigerated until solid, this simple layer is a textural marvel.

MOCHA FILLING: Few flavors pair better with chocolate and hazelnut than coffee. Sweet, creamy, and incredibly decadent, our Mocha Filling mixes melted chocolate and instant coffee granules into a rich mixture of cream cheese, sugar, and heavy whipping cream. Thick and luscious, the denseness of this layer plays as the perfect complement to the light and airy mousse in our entremet.

CHOCOLATE HAZELNUT MOUSSE: Airy and fluffy, our mousse relies upon whipped cream to achieve its lusciously light texture. Gently folding whipped cream into a mixture of chocolate hazelnut spread, bloomed gelatin, and more cream ensures delicious flavor and texture that will last. Gelatin is essential in helping the mousse set firm enough to hold its shape.

CHOCOLATE MIRROR GLAZE: Super smooth, reflective, and glossy, mirror glaze gives cakes an undeniably polished, elegant look. For a mirror glaze to work, it needs to be liquid as you pour it over your cake but set when it touches the cake.

See Setting Up for Success on page 44 for tips and tricks that'll help you craft a flawless mirror glaze.

The Crunchy Component

A delicious combination of melted chocolate, chocolate hazelnut spread, and cornflakes cereal, the Chocolate Hazelnut Crisp acts as the ultimate crisp and crunchy base to our Chocolate Hazelnut Entremet.

1. Line bottom of an 8-inch cake pan with parchment paper.Lightly crush cereal to break up some of the larger pieces. Gently pressing a slightly smaller bowl into the cornflakes breaks up some of the larger pieces without making all the pieces too small. If the cereal is crushed too finely, it'll lose some of its crunch after being mixed with the chocolate mixture and left to set.

2. In a medium bowl, whisk together melted chocolate and chocolate hazelnut spread until smooth. Fold in cereal until combined.

3. Press mixture evenly into prepared pan. Refrigerate until firm, at least 30 minutes. When ready to use, remove from refrigerator, and turn out of pan.

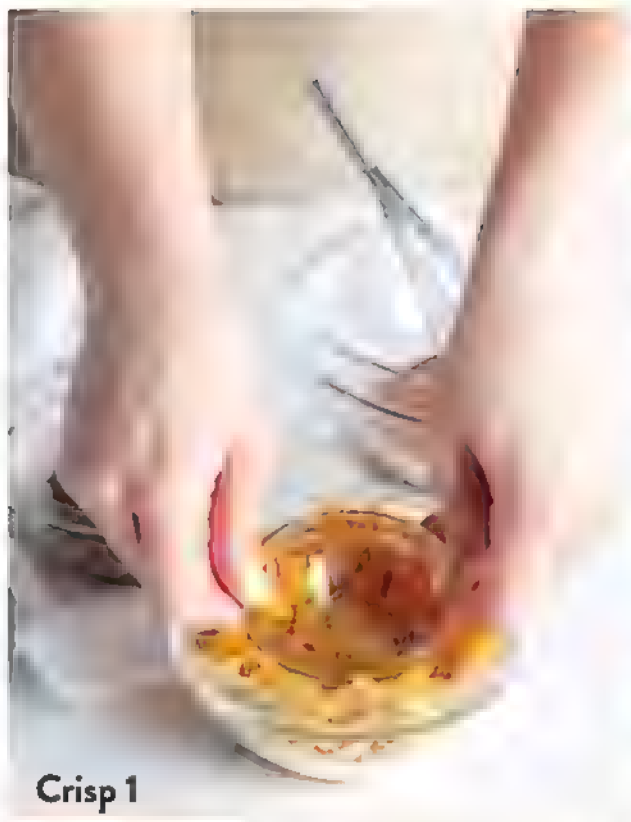
Fixing Up the Mocha Filling

The most important part of this recipe is the temperature of your ingredients.

1. In a small bowl, stir together melted chocolate and coffee granules.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, about 1 minute. Add sugar, and beat at medium-low speed until sugar is melted and mixture is smooth, stopping to scrape sides of bowl. Add chocolate mixture, and beat until well combined. This is when it becomes important that your cream cheese is room temperature, as it will allow both the sugar and the chocolate mixture to incorporate smoothly.

3. With mixer on medium-low speed, add cold cream in a slow, steady stream. The cold cream being added slowly will help it to mix and emulsify more easily, and its cool temperature will ultimately help the mixture stabilize and whip up more quickly. If your cream is too warm, the fat won't be able to act as a stabilizer, so it's important that your cream is cold. **Thoroughly scrape sides of bowl. Slowly increase mixer speed to medium, beating until stiff peaks form, about 1 minute.**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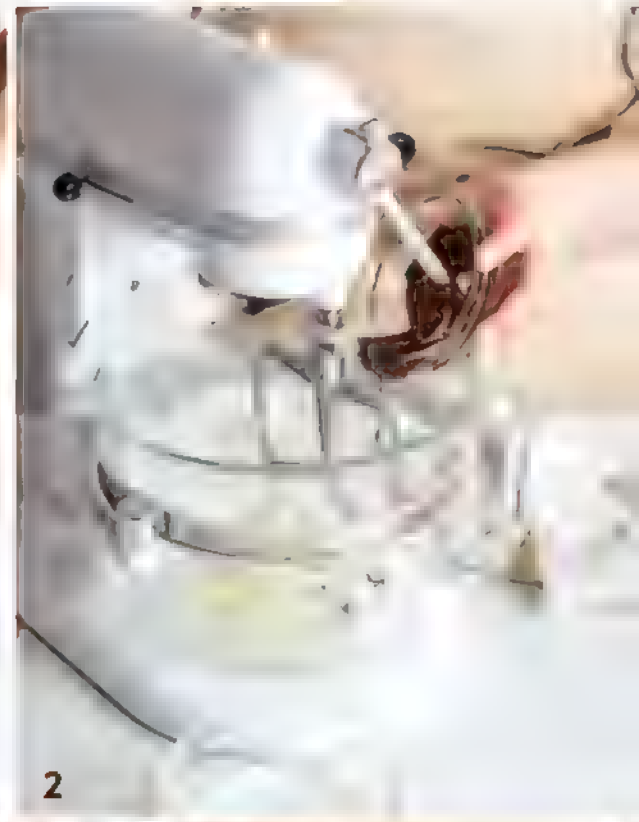
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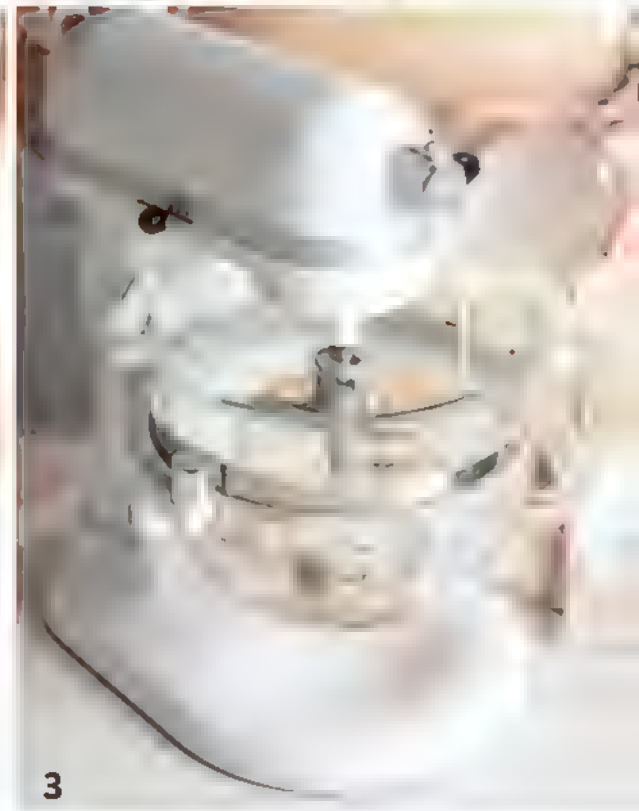
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Making the Mousse

Our eggless mousse relies on whipped cream for its fluffy, airy texture and gelatin for structure. To achieve the perfect mousse, you want to work quickly but gently. Overmixing is an incredibly easy mistake to make and will leave you with a flat, soupy mousse, so it's important to fold gently and use your mousse immediately once it's made to maintain as much of that airiness as possible.

1. In a small bowl, place ¼ cup (60 grams) cold water; sprinkle gelatin on top, and let stand until dissolved, 5 to 10 minutes. There's no need to mix in the gelatin; it will absorb on its own. This is also referred to as "blooming" the gelatin and helps it to incorporate into your mousse without forming lumps.

2. In the top of a double boiler, combine ½ cup (120 grams) cold cream and chocolate hazelnut spread. Cook over simmering water, stirring frequently, until combined and heated through. (Mixture should be thin and run freely off your spatula.) Remove from heat, and stir in gelatin mixture until completely dissolved. Let cool until an instant-read thermometer registers at least 95°F (35°C), stirring occasionally to prevent gelatin from forming clumps. Clumps of gelatin will get in the way of a smooth mousse, forming gummy clumps, so it's important to make sure it's evenly distributed, even as it cools. Also, if your chocolate mixture is too hot, it will deflate the cream and potentially seize the chocolate, so it's important to let your chocolate mixture cool properly before trying to mix it with the other components of your mousse.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining 2 cups (480 grams) cold cream until stiff peaks form, 2 to 4 minutes. When cream is whipped, small air bubbles begin to form while the fats in the cream break apart, rearranging themselves around the air bubbles and providing the structure for them to hold.

4. Using a large rubber spatula, add chocolate hazelnut mixture to whipped cream in three additions, folding until just combined after each addition. (Don't overmix; there should just barely be no streaks left.) Use immediately.

The Mystifying Mirror Glaze

Our entremet's mirror glaze is simple to make but relies on exact temperatures and timing to achieve its signature glossy shine. For that reason, it's important to work quickly and efficiently. This is the very last element of our entremet and the most temperamental, so make sure you have your cake ready to go once the mirror glaze reaches its final desired temperature.

1. In a small bowl, place ¼ cup (60 grams) cold water. Sprinkle gelatin on top, and let stand until dissolved. The gelatin will mix with and absorb the water on its own, so no need to stir. This is also referred to as "blooming" the gelatin and allows it to smoothly incorporate into mixtures. If you just added the powder straight into the other ingredients of your glaze, you'd end up with irregular lumps. The mixture will form a thick, almost rubbery paste that can then be mixed with the other ingredients of your mirror glaze. Gelatin, a protein typically derived from collagen, is the key ingredient in mirror glazes and is incredibly difficult to replace or replicate. It's not only responsible for the shiny surface of the mirror glaze but also acts as the solidifying agent as it cools, forming new bonds between the amino acids in the protein.

2. In a tall-sided medium saucepan, heat sugar, cream, and ¼ cup (60 grams) water over medium heat, stirring constantly, until sugar dissolves and mixture starts to boil. Cook, without stirring, until an instant-read thermometer registers 215°F (102°C) to 220°F (104°C). (This will happen quickly and

mixture will bubble up, so make sure you use the correct pan.) Remove from heat, and whisk in gelatin mixture and cocoa. Pour mixture through a fine-mesh sieve into a heatproof bowl (it's OK to use a spatula to help move the mixture through the sieve using a stirring motion, not pressing)**, and let cool until an instant-read thermometer registers 105°F (41°C) before using, 25 to 30 minutes. (Temperature is key for this to work correctly. Do not let it get too cold or it will set too fast and will not coat completely, and if you use it too hot, it will be super thin on the cake and will melt your mousse.)**

Assembling Your Entremet

Bakers, it's time to assemble. Again, temperature is key; your assembled cake will need to keep cool, and your mirror glaze will need to be the proper temperature in order for it to set as it hits the cold mousse.

1. Place Chocolate Hazelnut Crisp on base of a 9-inch springform pan without sides.

2. Place Mocha Filling in a large pastry bag, and cut a 1-inch opening in tip. Pipe an even layer on top of Chocolate Hazelnut Crisp, smoothing with an offset spatula. Top with cake layer. (Make sure filling is smooth and does not stick out past sides of cake.) Place sides on springform pan; cover and refrigerate while preparing mousse.

3. Place Chocolate Hazelnut Mousse in a large pastry bag, in batches as needed, and cut a 1-inch opening in tip. Pipe around sides and on top of cake, smoothing with an offset spatula. We like to place our pan on a revolving cake stand to ensure ease of movement and a more even result. **Cover and refrigerate until firm, about 3 hours or up to overnight.**

4. After preparing the Chocolate Mirror Glaze and as it is cooling, using a small kitchen torch or a hot towel, heat sides of springform pan. This is just to loosen the mousse from the sides of the pan, so you'll need to apply only a minimal amount of heat. Sustained heat could risk melting your mousse. **Remove sides of pan, and using a large spatula, transfer cake to a 9-inch cake board. Using a hot, dry spatula, smooth sides and top as needed. Freeze until glaze reaches correct temperature.**

5. Line a rimmed baking sheet with plastic wrap; place a wire rack on top. Place cake on prepared rack. Pour Chocolate Mirror Glaze over cake, making sure sides are completely covered. If you can, pour all the glaze in a single go (as in, once you start pouring, don't stop), moving in a circular motion from the outside edge of the cake to center and then back out again, this is most likely to result in an even, smooth finish. Try to maintain a steady pour. **Using a large spatula, swipe top of cake once to remove any excess glaze. (Do not do this more than once; it will start to set and will not be completely smooth anymore.)** Be careful not to scrape the cake as you smooth. **Refrigerate until glaze is set and cake has thawed in center, about 3 hours. Serve cold.**

Setting Up for Success

Mirror glaze is both tricky and temperamental and can quickly go from mirrored and mesmerizing to messy. Follow these tips to ensure a shiny, smooth surface.

TIP #1: A SMOOTH SURFACE

Your mirror glaze will only become shiny and reflective if it's poured onto a similarly smooth surface. If the surface of your cake is uneven, you risk the glaze pooling in places or not spreading out properly, ruining its smooth, reflective effect. Small smears on the surface of your mousse won't matter, but any humps or indents will be magnified by the light bouncing off the shiny glaze.

TIP #2: AVOID AIR BUBBLES

It's important not to incorporate excess air into your mirror glaze, so when you're whisking in the gelatin mixture and cocoa, whisk just until combined. After going through the sieve, there shouldn't be any air bubbles in the mixture. It's also imperative to limit the number of air bubbles on the surface of the cake that you'll be pouring the glaze onto. Smoothing the surface with a warmed offset spatula is the simplest way to get rid of any air bubbles on the surface of the mousse.

TIP #3: TEMPERATURE, TEMPERATURE, TEMPERATURE

For a mirror glaze to work, every element must be the proper temperature. The glaze needs to cool to 105°F (41°C) before it's used or it will be too fluid and won't set up in time. The entire entremet also must be cool; otherwise, the mousse could potentially melt into the glaze.

TIP #4: MOVING AND REPAIRS

Once you've poured all the mirror glaze onto your entremet and leveled it, immediately move it to whatever plate or cake stand you plan to serve it on—time is of the essence! If the glaze is left to set while still on the rack, you risk the glaze around the base of the cake sticking to the rack, which could ultimately result in pulling, creating untidy edges when you go to move it. To move the cake, you'll use two long spatulas or knives, sliding them under the cake about 2 inches in from the left and right sides of the cake. You'll then lift them at the same time, placing the cake on your serving surface, leaving the shifting spatulas in place under your cake. Once the cake is transferred, you can then work to remove the shifting spatulas, using a butter knife or small offset spatula to get under the cake and lift slightly, if needed.

If you notice any blemishes after you've moved your cake, fret not. First, you'll want to allow the mirror glaze to set before going in to repair. Once set, you can use leftover glaze from the catching tray to patch up dents and crevices, using a lightly heated small offset spatula to smooth over your patched areas. And don't forget, decorations and garnishes are great for covering up blemishes as well.

CHOCOLATE

Checkpoint

BRITNEY BROWN-CHAMBERLAIN OF *BRITNEY BREAKS BREAD* IS HERE TO MAKE ALL OF YOUR COCOA DREAMS COME TRUE. EACH CRAVE-WORTHY RECIPE PROMISES HER SIGNATURE NO-FUSS ELEGANCE AND A GLORIOUS EXCESS OF CHOCOLATE.

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND STYLING BY
BRITNEY BROWN-CHAMBERLAIN

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CHEESECAKE BLACK COCOA COOKIES

Makes 11 to 12 cookies

Imagine this: a fudgy black cocoa cookie topped with a whipped Oreo cheesecake. OK, now, stop imagining it and go make this recipe. It's beyond delicious, and if you love Oreos, this recipe has your name all over it!

Cookies:

- ¾ cup (170 grams) unsalted butter, room temperature
- 1½ cups (300 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 1 teaspoon (4 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- ¾ cup plus 1 tablespoon (75 grams) black cocoa powder
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda

Topping:

- 8 cream-filled chocolate sandwich cookies (89 grams; about 1 cup crushed)
- 8 ounces (226 grams) cream cheese, room temperature
- ¼ cup (57 grams) unsalted butter, room temperature
- 4½ cups (540 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. For cookies: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, and beat for 2 minutes. Beat in vanilla.
3. In a medium bowl, whisk together flour, cocoa, salt, and baking soda. Add flour mixture to butter mixture, and beat at low speed until just combined. (Dough will be thick.) Using a 3-tablespoon spring-loaded scoop, scoop dough, and place 3 inches apart on prepared pans.
4. Bake, one pan at a time, for 13 minutes. Let cool on pan for 3 to 5 minutes. Remove from pan, and let cool completely on a wire rack.
5. For topping: In the work bowl of a food processor, pulse cookies until fine crumbs form, about 30 seconds. Reserve about 3 tablespoons cookie crumbs in a small bowl.
6. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until combined. Add confectioners' sugar, vanilla, and salt. Beat until smooth. Add remaining cookie crumbs, and beat until combined. Spoon topping into a pastry bag fitted with a ½ inch open star piping tip. Pipe topping onto cookies. Sprinkle with reserved cookie crumbs. Refrigerate in an airtight container for up to 3 days.

ONE-BOWL CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM

Makes 1 (9-inch) cake

This is the quintessential chocolate cake recipe. It's a fluffy chocolate cake with a fudgy, velvety chocolate buttercream on top that's literally finger-licking good. Make this cake in one bowl, bake it, and whip up the buttercream in under an hour.

Cake:

- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams), room temperature
- ¾ cup (180 grams) sour cream
- 1½ teaspoons (6 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- ¾ cup plus 1 tablespoon (75 grams) Dutch process cocoa powder
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) whole milk
- ½ teaspoon (1.5 grams) instant espresso powder

Buttercream:

- ½ cup (113 grams) unsalted butter, room temperature
- 2 cups (240 grams) confectioners' sugar
- 6 ounces (173 grams) 46% cacao semisweet chocolate chips
- ½ cup (120 grams) heavy whipping cream
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

Garnish: chocolate curls, flaked sea salt

1. Preheat oven to 350°F (180°C).
2. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, brown sugar, oil, and eggs at medium speed for 2 to 3 minutes. Add sour cream and vanilla, and beat until smooth. Add flour, cocoa, baking powder, baking soda, and kosher salt. Fold until combined.
3. In a small microwave-safe bowl, heat milk on high for 45 seconds. Add espresso powder, and stir until combined. Add to batter, and stir until fully combined.
4. Spray a 9-inch round cake pan with baking spray with flour. Pour batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.
6. For buttercream: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until combined.
7. In a small microwave-safe bowl, heat chocolate chips and cream on high for 40 seconds. Stir until smooth. (If needed, heat in 15-second intervals until all chocolate is melted and mixture comes together smoothly.)
8. With mixer on medium speed, slowly add chocolate mixture to butter mixture, beating until fluffy and smooth. (If buttercream seems too loose, refrigerate for 15 minutes and then beat again.) Beat in vanilla and salt. Spread buttercream on top of cooled cake. Garnish with chocolate curls and sea salt, if desired. Refrigerate in an airtight container for up to 4 days.

TRIPLE-CHOCOLATE MUFFINS

Makes 14 jumbo muffins

If you love chocolate, you'll adore these muffins. They're soft and slightly fudgy, loaded with chocolate chips, and topped with a creamy chocolate ganache. Add a little flaked sea salt and you'll be immediately transported to chocolate heaven!

- 1½ cups (336 grams) vegetable oil
- 1 cup (200 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- 3 large eggs (150 grams)
- ¼ cup (57 grams) unsalted butter, melted
- ½ cup (120 grams) sour cream
- 2 teaspoons (8 grams) vanilla extract
- ½ teaspoon (2.5 grams) distilled white vinegar
- 3 cups (375 grams) all-purpose flour
- ¾ cup plus 1 tablespoon (75 grams) Dutch process cocoa powder
- 3½ teaspoons (17.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) instant espresso powder
- 1½ cups (360 grams) whole buttermilk
- 2½ cups (425 grams) 63% cacao dark chocolate chips, divided
- ½ cup (120 grams) heavy whipping cream

Garnish: flaked sea salt

1. Preheat oven to 425°F (220°C). Line 3 jumbo muffin pans with muffin liners.

2. In a large bowl, whisk together oil, sugars, eggs, and melted butter until well combined, 2 to 3 minutes. Add sour cream, vanilla, and vinegar, and stir until combined and smooth.

3. In a medium bowl, sift together flour, cocoa, baking powder, kosher salt, baking soda, and espresso powder. Add half of flour mixture to oil mixture, and stir. Add buttermilk, and stir until combined. Add remaining flour mixture. Stir until just combined. Fold in 1 cup (170 grams) chocolate chips. Fill each prepared muffin cup with ½ cup (125 grams) batter. Sprinkle ½ cup (85 grams) chocolate chips on top of batter.

4. Bake for 5 minutes. Reduce oven temperature to 350°F (180°C), and bake until a wooden pick inserted in center comes out with a few moist crumbs, 16 to 18 minutes more. Repeat until all batter is used.

5. In a small microwave-safe bowl, heat cream and remaining 1 cup (170 grams) chocolate chips on high for 45 seconds; stir. Heat on high for 15 seconds, and whisk together until smooth. Drizzle on top of muffins, and garnish with sea salt, if desired. Refrigerate in airtight container for up to 3 days.

Note: *If using a 12-cup muffin pan, add ¼ cup batter per muffin cup, and bake for 5 minutes at 425°F (220°C); reduce oven temperature to 350°F (180°C), and bake for 13 to 15 minutes more.*

BROWNED BUTTER BANANA BUNDT CAKE WITH CREAM CHEESE SWIRL AND CHOCOLATE GANACHE

Makes 1 (12-cup) Bundt cake

Remember the banana bread craze of 2020? Well, this soft banana cake—loaded with nutty browned butter, chocolate chips, and, for added measure, a cream cheese swirl—will make you forget all about it! Don't think I stopped there: it's also topped with chocolate ganache. If there were a contest for best banana recipe ever, this recipe would win it!

Batter:

- 1 cup (227 grams) unsalted butter
- 3 ripe bananas (225 grams), mashed
- 1½ cups (300 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 3 large eggs (150 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- ½ cup (120 grams) sour cream
- ¼ cup (56 grams) vegetable oil
- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (10 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (170 grams) 46% cacao semisweet chocolate chips

Filling:

- 12 ounces (340 grams) cream cheese, room temperature
- 2 cups (240 grams) confectioners' sugar
- ¼ cup (31 grams) all-purpose flour
- 1 large egg (50 grams)
- 1 teaspoon (4 grams) vanilla extract

Ganache:

- 1 cup (170 grams) 63% cacao dark chocolate chips
- ¾ cup (180 grams) heavy whipping cream

Garnish: chocolate curls

1. For batter: In a small saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Pour browned butter into a flat container, and let cool completely. Refrigerate until solid but still soft to the touch (like the consistency of softened butter), at least 1 hour.

2. Preheat oven to 350°F (180°C).

3. In the bowl of a stand mixer fitted with the paddle attachment, beat softened browned butter, bananas, granulated sugar, and brown sugar at medium speed until combined, about 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Beat in vanilla. Add sour cream and oil, and beat until combined.

4. In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Fold in chocolate chips. Transfer batter to another bowl.

5. For filling: Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat cream cheese, confectioners' sugar, flour, egg, and vanilla at medium speed until combined.

6. Spray a 12-cup Bundt pan with baking spray with flour. Add three-fourths of batter to prepared pan. Spoon filling on top of batter in pan, leaving a ¼-inch border around edges. Spoon remaining batter on top of filling.

7. Bake until a wooden pick inserted near center comes out clean, about 1 hour and 5 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.

8. For ganache: In a microwave-safe bowl, heat chocolate chips and ½ cup (120 grams) cream on high for 45 seconds; whisk until chocolate is melted and mixture is smooth. (If needed, heat for 15 seconds, and whisk until smooth.) Add up to remaining ¼ cup (60 grams) cream, 1 tablespoon (15 grams) at a time, whisking until desired consistency is reached. Drizzle on top of cake. Garnish with chocolate curls, if desired. Refrigerate in an airtight container for up to 3 days.

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Coffee Cake
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Coffee Cake BREAK

PACKING BOLD FLAVORS AND SPICES INTO EVERY CRUMB, THESE COFFEE CAKES ARE THE PERFECT ANYTIME TREAT, WITH OR WITHOUT A CUP OF JOE

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MARY BETH JONES

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Marbled Coffee Cake
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Coffee Cake Chronicles

With so many varieties and diverse flavor pairings, coffee cakes are a staple piece in the dessert world, with origins that can be traced back for hundreds of years. The dessert gets its name because it is traditionally enjoyed with a cup of coffee. No one knows who created the original coffee cake, but it likely was first created in Germany in the 17th century. Still, many countries had their own versions of treats paired with coffee around the same time, including the Danish, who favored serving sweet yeasted breads with their coffee. The name "coffee cake" did not become commonplace until the 1800s when there was an increase of Dutch and German immigrants to the United States. By 1870, coffee cakes had become popular in New York, New Jersey, and Delaware. Bakers took creative liberty and changed the sweet, yeasted bread origins to quick bread treats, and the dessert continued to evolve into what we know today.

COFFEE AND CREAM MARBLED COFFEE CAKE

Makes 1 (9-inch) cake

Enriched with bittersweet chocolate and espresso, this Coffee and Cream Marbled Coffee Cake will take your morning beverage to new, delightful heights. Espresso Streusel adorns the top of this creamy, rich cake, adding a textured crunch to each bite.

1¼ cups (284 grams) unsalted butter, softened
2¼ cups (450 grams) granulated sugar
5 large eggs (250 grams), room temperature
1 tablespoon (13 grams) vanilla extract
3 cups (375 grams) all-purpose flour
2½ teaspoons (12.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
¾ cup (180 grams) sour cream, room temperature
3 ounces (85 grams) 60% cacao bittersweet chocolate, melted and cooled slightly
3 tablespoons (21 grams) instant espresso powder
Espresso Streusel (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter in half (about 3 cups or 780 grams each).
4. In a small bowl, stir together melted chocolate and espresso powder until espresso fully dissolves. Add to 1 portion of batter, and fold until combined. Leave remaining portion of batter as is.
5. Using 2 (1½-tablespoon) spring-loaded scoops, scoop batters in an alternating pattern into bottom of a 9-inch nonstick tube pan. (See Note.) Firmly tap pan on a kitchen towel-lined counter 2 or 3 times to help level batter and fill pan. Create another layer with alternating cake batters. Tap pan again. Scoop remaining batter randomly on top. Using a butter knife, swirl batters together in a figure eight motion. Tap pan again to help level batter and fill in any gaps. Sprinkle Espresso Streusel on top, making sure to break up any large chunks.
6. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 5 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Remove from pan. Best served warm.

Note: *Using a regular tube pan will work; you just need to spray it first with baking spray with flour. The bake time remains the same, but the edges will be crispy and not as pretty.*

Espresso Streusel

Makes about 1 cup

- ⅔ cup (83 grams) all-purpose flour
- ⅓ cup (67 grams) granulated sugar
- 1 tablespoon (7 grams) instant espresso powder
- ¼ teaspoon kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed

1. In a medium bowl, whisk together flour, sugar, espresso powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until combined and mixture is crumbly. Mix with your hands until completely combined and no more butter lumps remain. (Mixture should resemble wet sand.) Freeze until ready to use.

APRICOT-ALMOND STREUSEL KUCHEN

Makes 1 (9-inch) cake

Inspired by a German classic, smooth and dreamy apricot preserves fill each delicate bite of this Apricot-Almond Streusel Kuchen. Subtly flavored with marzipan and vanilla extract, this soft and fluffy cake is topped with sliced almonds and confectioners' sugar, making this cake almost as beautiful as it is tasty.

- 2¼ cups (281 grams) all-purpose flour, divided
- 1 cup (200 grams) granulated sugar, divided
- ¾ teaspoon (1.5 grams) kosher salt, divided
- ¼ cup (57 grams) cold unsalted butter, cubed
- ¼ cup (65 grams) marzipan or almond paste (see Note)
- 1 teaspoon (5 grams) tightly packed lemon zest (about 1 lemon)
- ¾ cup (170 grams) unsalted butter, cubed and softened
- 2 large eggs (100 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 1½ teaspoons (7.5 grams) baking powder
- ½ cup (120 grams) full-fat plain Greek yogurt, room temperature
- ½ cup (160 grams) apricot preserves
- ¼ cup (28 grams) sliced almonds

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour.

2. In a small bowl, whisk together ¾ cup (94 grams) flour, ¼ cup (50 grams) granulated sugar, and ¼ teaspoon salt. Using a pastry blender or 2 forks, cut in cold butter and marzipan until combined and mixture is crumbly. Refrigerate for at least 30 minutes or until ready to use.

3. In the bowl of a stand mixer, whisk together lemon zest and remaining ¾ cup (150 grams) granulated sugar. Add softened butter; using the paddle attachment, beat at medium speed until creamy, about 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Beat in vanilla.

4. In a medium bowl, whisk together baking powder, remaining 1½ cups (188 grams) flour, and remaining ½ teaspoon (1.5 grams) salt. With mixer on medium-low speed, gradually add baking powder mixture to sugar mixture alternately with yogurt, beginning and ending with baking powder mixture, beating until just combined after each addition. Spread batter into prepared pan. Run a knife or wooden pick through batter, and firmly tap pan on a kitchen towel-lined counter to release any air bubbles. Using a knife or offset spatula, carefully spread preserves over surface of batter. Sprinkle streusel evenly on top of preserves; top with almonds.

5. Bake until top is golden brown and a wooden pick inserted in center comes out clean, 55 minutes to 1 hour, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and garnish with confectioners' sugar, if desired. Serve warm.

Note: *Marzipan can be swapped out for regular butter in the streusel; increase the butter amount to ⅓ cup (113 grams), and add ½ teaspoon (2 grams) almond extract and an additional 2 tablespoons (24 grams) granulated sugar.*

TURTLE COFFEE CAKE

Makes 1 (9-inch) cake

Drizzled with velvety dulce de leche and studded with chopped bittersweet chocolate, our Turtle Coffee Cake offers the ultimate lesson in decadence. Topped with a dazzling Chocolate Streusel punctuated by nutty pecans, this cake brings the luscious turtle candy to the wonderful realm of coffee cakes.

- **2¼ cups (281 grams) all-purpose flour**
- **⅓ cup (25 grams) Dutch process cocoa powder**
- **2 teaspoons (4 grams) instant coffee granules**
- **1½ teaspoons (7.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **1½ cups (300 grams) granulated sugar**
- **½ cup (112 grams) vegetable oil**
- **3 large eggs (150 grams), room temperature**
- **1 cup (240 grams) sour cream**
- **1½ teaspoons (6 grams) vanilla extract**
- **4 ounces (113 grams) 60% cacao bittersweet chocolate, chopped**
- **Chocolate Streusel (recipe follows)**
- **¼ cup (75 grams) canned dulce de leche**
- **2 to 3 tablespoons (30 to 45 grams) heavy whipping cream**

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a medium bowl, whisk together flour, cocoa, coffee granules, baking powder, salt, and baking soda.
3. In a large bowl, whisk together sugar, oil, and eggs until combined. Whisk in sour cream and vanilla. Add flour mixture, and whisk until just combined. Fold in chopped chocolate. Pour batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter to release any air bubbles. Top with Chocolate Streusel.
4. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 205°F (96°C), 1 hour and 5 minutes to 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and place on a wire rack.
5. In a small microwave-safe bowl, heat dulce de leche and 2 tablespoons (30 grams) cream on high in 15-second intervals until dulce de leche begins to soften. Whisk until combined; add up to remaining 1 tablespoon (15 grams) cream until desired consistency is reached. Drizzle onto or serve with cake. Best served warm.

Chocolate Streusel

Makes 1⅓ cups

- **⅓ cup (42 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **2 teaspoons (4 grams) Dutch process cocoa powder**
- **¼ teaspoon kosher salt**
- **3 tablespoons (42 grams) unsalted butter, melted and cooled slightly**
- **½ cup (57 grams) chopped pecans***

1. In a small bowl, whisk together flour, sugar, cocoa, and salt. Whisk in melted butter until completely combined and streusel is crumbly. Stir in pecans.

**We used Schermer Pecans.*

DOUBLE-STREUSEL COFFEE CAKE

Makes 1 (9-inch) cake

We doubled down on the deliciousness with this Double-Streusel Coffee Cake recipe. Alternating between two layers of light, tender cake, our crumbly Cinnamon Streusel packs this treat full of powerful spice and toothsome crunch.

- **½ cup (113 grams) unsalted butter, softened**
- **¾ cup (150 grams) granulated sugar**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **½ cup (120 grams) whole milk, room temperature**
- **½ cup (120 grams) sour cream, room temperature**
- **Cinnamon Filling (recipe follows)**
- **Cinnamon Streusel (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9-inch baking pan with baking spray with flour. Line pan with parchment pan, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition; scrape sides of bowl. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda until combined. In a small bowl, whisk together milk and sour cream until combined. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating until just combined after each addition and stopping to scrape sides of bowl. Spread half of batter (about 2 cups or 460 grams) into prepared pan. Sprinkle Cinnamon Filling on top, leaving a ½-inch border around edges. Using an offset spatula, carefully spread remaining batter on top of filling. Sprinkle Cinnamon Streusel on top.
4. Bake until edges are golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 45 to 50 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Best served warm.

Cinnamon Filling

Makes about ⅔ cup

- **⅔ cup (147 grams) firmly packed light brown sugar**
- **1 tablespoon (16 grams) all-purpose flour**
- **2 teaspoons (4 grams) ground cinnamon**

1. In a small bowl, whisk together all ingredients until combined.

Cinnamon Streusel

Makes about 1 cup

- **⅔ cup (83 grams) all-purpose flour**
- **⅓ cup (73 grams) firmly packed light brown sugar**
- **1 tablespoon (6 grams) ground cinnamon**
- **¼ teaspoon kosher salt**
- **¼ cup (57 grams) cold unsalted butter, cubed**

1. In a medium bowl, whisk together flour, brown sugar, cinnamon, and salt. Using a pastry blender or 2 forks, cut in cold butter until combined and mixture is crumbly. Refrigerate until ready to use.

SAVORING WINTER'S CITRUS

BRIGHTEN UP YOUR WINTER DAYS WITH THIS COLLECTION OF SUNNY, CITRUSY BAKES. FROM TRIED-AND-TRUE CLASSICS LIKE LEMON MERINGUE PIE TO A SICILIAN CAKE ACCENTED WITH ORANGE LIKE YOU'VE NEVER SEEN BEFORE, THESE RECIPES WILL HAVE YOU CELEBRATING WITH CITRUS ALL SEASON LONG.

PHOTOGRAPHY BY
KYLE CARPENTER
RECIPE DEVELOPMENT BY
AMANDA STABILE AND LEAH PEREZ
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY
MARY BETH JONES

MILE-HIGH LEMON MERINGUE PIE

Makes 1 (9-inch) pie

Our towering and elegant Mile-High Lemon Meringue Pie takes the classic pie to new heights—literally. Packed with lively lemon flavor, our silky lemon curd filling sits atop a flaky, buttery piecrust sturdy enough to contain it all. A light browning of the meringue with a kitchen torch is the golden finishing touch to this silky favorite.

Pie Dough (recipe follows)
- **1¼ cups (250 grams) granulated sugar**
- **¼ cup (32 grams) cornstarch**
- **5 large egg yolks (93 grams), room temperature**
- **1 large egg (50 grams), room temperature**
- **1 tablespoon (5 grams) packed lemon zest**
- **⅔ cup (160 grams) fresh lemon juice**
- **⅓ cup (80 grams) water**
- **1 teaspoon (3 grams) kosher salt**
- **5 tablespoons (70 grams) unsalted butter, cubed and softened**

Swiss Meringue (recipe follows)

1. Preheat oven to 425°F (220°C).
2. On a lightly floured surface, roll Pie Dough into a 12-inch circle (about ⅛-inch thickness), rotating dough as needed to prevent sticking. Gently transfer to a 9-inch pie plate, pressing into bottom and up sides, and trim excess dough to ½ inch beyond edge of plate. Fold edges under, and crimp as desired. Dock bottom of dough with a fork, and freeze for 15 minutes.
3. Top dough with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
4. Bake until edges are golden brown, 15 to 17 minutes. Remove parchment and weights, and bake until bottom of crust is dry and golden, 5 to 7 minutes more. Let cool completely.
5. In a medium saucepan, whisk together sugar and cornstarch. Add egg yolks and egg, and whisk vigorously until combined. Whisk in lemon zest and juice, ⅓ cup (80 grams) water, and salt until completely combined and no clumps remain. Heat over medium-low heat, whisking constantly, until mixture begins to bubble and thicken, about 7 minutes; cook for 2 minutes. Remove from heat, and strain through a fine-mesh sieve into a heatproof bowl. Add butter, and stir until butter is completely incorporated.
6. Pour filling into cooled prepared crust. Cover with plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate until completely cooled, at least 1 hour.
7. Remove plastic wrap from cooled filling; top with Swiss Meringue as desired. Using a handheld kitchen torch, carefully brown meringue as desired. Best served same day.

Pie Dough

Makes 1 (9-inch) crust

- **1½ cups (188 grams) all-purpose flour**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes**
- **⅓ cup (80 grams) ice water, plus more as needed**

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add ⅓ cup (80 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched. Add more ice water if needed.)
2. Turn out dough, and press into a flat disk. Wrap tightly in plastic wrap. Refrigerate for at least 1 hour or up to 2 days. Beyond 2 days, dough can be frozen for up to 3 months. If using dough from frozen, let thaw in refrigerator overnight.

Swiss Meringue

Makes about 5 cups

- **5 large egg whites (150 grams), room temperature**
- **1 cup (200 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) cream of tartar**
- **¾ teaspoon (3 grams) vanilla extract**

1. In the top of a double boiler, whisk together egg whites, sugar, salt, and cream of tartar. Cook over simmering water, stirring occasionally, until sugar dissolves and an instant-read thermometer registers 160°F (170°C), about 7 minutes.
2. Transfer mixture to the bowl of a stand mixer. Using the whisk attachment, beat at high speed until tripled in volume and stiff peaks form, 3 to 4 minutes. Beat in vanilla. Use immediately.

KEY LIME DOUGHNUTS

Makes 12 doughnuts

The classic Key lime pie receives an irresistible makeover with our baked Key Lime Doughnuts. Perfectly crispy on the outside and light and airy on the inside, these vibrant and tangy treats add a bright pop of color, with flavorful lime juice found in each inviting bite.

1¼ cups (156 grams) unbleached cake flour
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (2.5 grams) baking powder
¼ teaspoon (1.25 gram) baking soda
½ cup (100 grams) granulated sugar
2 tablespoons (6 grams) lime zest
¼ cup (60 grams) whole buttermilk, room temperature
1 large egg (50 grams), room temperature
5 tablespoons (75 grams) fresh lime juice or key lime juice (see PRO TIP), divided
3 tablespoons (42 grams) vegetable oil
1½ cups (180 grams) confectioners' sugar
Green and yellow liquid food coloring
Garnish: graham cracker crumbs, lime zest

1. Preheat oven to 400°F (200°C). Butter and flour 2 (6-well) doughnut pans.
2. In a small bowl, whisk together flour, salt, baking powder, and baking soda.
3. In a medium bowl, whisk together granulated sugar and lime zest until zest is evenly distributed. Add buttermilk, egg, 3 tablespoons (45 grams) lime juice, and oil. Whisk until combined. Add flour mixture, and whisk until just combined, stopping to scrape sides of bowl. Transfer batter to a pastry bag, and cut a ½-inch opening in tip. Pipe batter evenly into prepared wells (about 2 heaping tablespoons or 35 grams each).
4. Bake until puffed and edges are golden, 8 to 10 minutes, rotating pans halfway through baking. Let cool in pans for 10 minutes. Invert doughnuts onto a wire rack, and let cool completely.
5. In a small bowl, whisk together confectioners' sugar and remaining 2 tablespoons (30 grams) lime juice. Tint with food coloring as desired. Carefully dip top of each doughnut into glaze. Garnish with graham cracker crumbs and lime zest, if desired. Store in an airtight container for up to 3 days.

PRO TIP
Fresh lime juice works well in this recipe, but to make this a true Key lime baked good, use bottled Key lime juice such as Nellie & Joe's Famous Key West Lime Juice. Juicing Key limes can be incredibly difficult due their diminutive size, and we find the store-bought juice to be as effective as fresh juice.

SICILIAN WHOLE ORANGE CAKE

Makes 1 (8-inch) cake

Warm up these cold winter days with our sweet and citrusy Sicilian Whole Orange Cake. Saturated with refreshing orange juice and olive oil, this cake melts in your mouth with each rich bite. Brushed with a tangy orange syrup and garnished with orange slices, one slice will satisfy any sweet tooth.

2 Valencia oranges (400 grams), seeded and chopped
1¾ cups (219 grams) all-purpose flour
1 cup (96 grams) fine-ground almond flour
2 teaspoons (10 grams) baking powder
¼ teaspoon kosher salt
1½ cups (300 grams) granulated sugar, divided
3 large eggs (150 grams), room temperature
½ cup (112 grams) olive oil
1 teaspoon (4 grams) vanilla extract*
¼ cup (60 grams) fresh orange juice
Garnish: orange slices

1. Preheat oven to 350°F (180°C). Spray a tall-sided 8x3-inch round cake pan with baking spray with flour. Line pan with parchment paper; spray parchment.
2. In the work bowl of a food processor, process chopped oranges until almost completely puréed, about 30 seconds. (There should still be some small chunks remaining.)
3. In a medium bowl, whisk together flours, baking powder, and salt.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat 1¼ cups (250 grams) sugar and eggs at medium-high speed until pale and thick, 5 to 7 minutes. With mixer on medium speed, add oil and vanilla, beating until combined. Add puréed orange, beating until completely combined. Add flour mixture, and beat at low speed just until combined, stopping to scrape sides of bowl. Pour batter into prepared pan.
5. Bake until top is golden and a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes, loosely covering with foil after 45 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes.
6. Meanwhile, in a small saucepan, whisk together orange juice and remaining ¼ cup (50 grams) sugar. Cook over medium heat, whisking occasionally, until sugar dissolves, about 5 minutes.
7. Remove warm cake from pan, and place on a wire rack. Brush orange syrup over surface of cake. Let cool completely on wire rack. Garnish with orange slices, if desired. Store in an airtight container for up to 3 days.

**We used Rodelle Vanilla Extract.*

LEMON CRUMB BARS

Makes 16 bars

Creamy, crumbly, and full of luscious lemony flavor, these Lemon Crumb Bars take the basic lemon bar up a few notches. A simple stir-together lemon filling is layered between a cardamom-infused crust and crumb topping, the perfect herbal and fragrant complement to the pops of lemon found throughout.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (165 grams) firmly packed light brown sugar
- 1¼ cups (156 grams) all-purpose flour
- ¾ cup (78 grams) quick-cooking oats
- 1 tablespoon (9 grams) plus 1 teaspoon (3 grams) tightly packed lemon zest, divided
- ¾ teaspoon (1.5 grams) kosher salt, divided
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1 gram) ground cardamom
- 1 (14-ounce) can (396 grams) sweetened condensed milk
- ⅔ cup (160 grams) fresh lemon juice
- 3 large egg yolks (56 grams)

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, oats, 1 teaspoon (3 grams) lemon zest, ½ teaspoon (1.5 grams) salt, baking powder, and cardamom. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. (Mixture will be crumbly.) Firmly press two-thirds of mixture (about 2 packed cups or 350 grams) into bottom of prepared pan. Cover and refrigerate remaining mixture until ready to use.
4. Bake until slightly puffed and edges are dry, about 15 minutes. Let cool in pan on a wire rack for 15 minutes. Leave oven on.
5. In another medium bowl, whisk together condensed milk, lemon juice, egg yolks, remaining 1 tablespoon (9 grams) lemon zest, and remaining ¼ teaspoon salt. Pour filling over prepared crust. Sprinkle with reserved crumble mixture.
6. Bake until center is just set and crumble is lightly golden, about 40 minutes, rotating pan halfway through baking. Let cool completely. Using excess parchment as handles, remove from pan, and cut into bars. Refirgerate in an airtight container for up to 4 days.

CITRUS POPPY SEED TWISTS

Makes 10 buns

For a citrusy twist on the classic lemon-poppy seed pairing, orange and grapefruit come together to create an irresistible new combination. From the pillowy-soft, orange-scented dough to the deliciously sweet filling full of poppy seeds and citrus zest, each intricately woven twist is sure to be a showstopper.

- **5½ cups (688 grams) all-purpose flour, divided**
- **1¾ cups (350 grams) granulated sugar*, divided**
- **1 tablespoon (15 grams) plus 1 teaspoon (5 grams) tightly packed orange zest, divided**
- **2¼ teaspoons (7 grams) instant yeast**
- **1½ teaspoons (4.5 grams) kosher salt, divided**
- **1 cup (240 grams) whole milk**
- **1¼ cups (283 grams) unsalted butter, softened and divided**
- **3 large eggs (150 grams), room temperature and divided**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ cup (36 grams) poppy seeds**
- **2 tablespoons (30 grams) tightly packed grapefruit zest**
- **1 tablespoon (15 grams) water**
- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) fresh orange juice**

1. In the bowl of a stand mixer, whisk together 4¾ cups (594 grams) flour, ¾ cup (150 grams) granulated sugar, 1 teaspoon (5 grams) orange zest, yeast, and 1 teaspoon (3 grams) kosher salt until combined.
2. In a small saucepan, heat milk and ½ cup (113 grams) butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; using the paddle attachment, beat at low speed until combined. Add 2 eggs (100 grams) and vanilla; beat until a wet, shaggy dough forms.
3. Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic, 12 to 15 minutes; add up to ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and knead 5 to 8 times; shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. In a small bowl, whisk together poppy seeds, remaining ½ cup (63 grams) flour, and remaining ½ teaspoon (1.5 grams) salt.
6. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat grapefruit zest, remaining 1 cup (200 grams) granulated sugar, remaining ¾ cup (170 grams) unsalted butter, and remaining 1 tablespoon (15 grams) orange zest at medium speed until combined, about 2 minutes. Beat in poppy seed mixture until just combined.
7. Line 2 rimmed baking sheets with parchment paper.
8. Punch down dough, and let stand for 10 minutes. Divide dough into 10 portions (about 120 grams each). On a clean surface, roll each portion into an 8x5-inch rectangle, one long side facing you. Spread about 3 tablespoons (45 grams) grapefruit zest mixture on each rectangle, leaving a ¼-inch border along one long side. Starting with long side opposite border, roll up each rectangle into a log, pinching seam to seal. Place 1 log seam side down, and cut in half lengthwise. Pinch one end together, and twist halves together, cut side up. Pinch remaining end, and bring into a knot, tucking ends under each other. Repeat with remaining logs. Place about 2 inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffy, about 45 minutes.
9. Preheat oven to 350°F (180°C).
10. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Lightly brush over each bun.
11. Bake until puffed and golden and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 33 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
12. In a small bowl, whisk together confectioners' sugar and orange juice until smooth. Drizzle over cooled buns. Best served same day.

**We used C&H© Granulated Sugar.*

TRIPLE-CITRUS SHEET PAN SHORTBREAD

Makes 18 to 20 cookies

Somewhere between cookies and bars, sheet pan shortbread is a total game changer. For this triple-citrus take, grapefruit, orange, and lime zests are incorporated into the buttery, rich shortbread and the glaze for a light and lovely pop of flavor. It'll be impossible to resist slicing into and snacking on this sweet and simple treat throughout the day.

- 1½ cups (340 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 teaspoons (6 grams) tightly packed grapefruit zest
- 2 teaspoons (2 grams) tightly packed lime zest
- 2 teaspoons (6 grams) tightly packed orange zest
- 4 cups (500 grams) all-purpose flour
- ¼ cup (32 grams) cornstarch
- ¾ teaspoon (1.5 grams) kosher salt, divided
- 2 cups (240 grams) confectioners' sugar, sifted
- 2 tablespoons (28 grams) unsalted butter, melted
- 1 tablespoon (15 grams) fresh grapefruit juice
- 1 tablespoon (15 grams) fresh lime juice
- 1 tablespoon (15 grams) fresh orange juice

Garnish: grapefruit zest, lime zest, orange zest

1. Preheat oven to 325°F (170°C). Spray an 18x13-inch rimmed baking sheet with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter, granulated sugar, grapefruit zest, lime zest, and orange zest at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl.

3. In a medium bowl, whisk together flour, cornstarch, and ½ teaspoon (1.5 grams) salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until dough comes together. Dollop dough onto prepared pan. Press dough evenly into pan. (If dough gets too warm and sticks to your hands, cover and refrigerate for 10 to 20 minutes.)

4. Bake until lightly browned, 20 to 30 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, carefully remove from pan, and place on a large cutting board.

5. In a medium bowl, whisk confectioners' sugar, melted butter, grapefruit juice, lime juice, orange juice, and remaining ¼ teaspoon salt. Spread over shortbread, and garnish with zests, if desired. Let stand until glaze is set, about 10 minutes; cut into pieces, and serve.

WE CHAT WITH KRISTINA CHO, THE AUTHOR OF *MOONCAKES & MILK BREAD*, ABOUT CELEBRATING LUNAR NEW YEAR (THE YEAR OF THE RABBIT KICKS OFF JANUARY 22) AND THE SWEET WAY SHE CONNECTS WITH HER CHINESE HERITAGE

BAKING FOR A *Lucky* Lunar New Year

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND FOOD STYLING BY KRISTINA CHO

What was the impetus for writing your cookbook, *Mooncakes & Milk Bread*?

Kristina Cho: The dream of writing a cookbook is something that I've had for a while. And to be honest, writing a book about Chinese baking wasn't necessarily at the top of the list. I always thought that I would emerge onto the cookbook scene by sharing family recipes. I grew up in a family full of great cooks. My grandparents had a Chinese restaurant. But the idea of a Chinese baking book came about because I started playing around with milk bread in my own kitchen. As I shared these recipes, I sensed a lot of excitement about the recipes. I think it was something that people hadn't seen too much, whether or not they grew up going to Chinese bakeries. It was new to them. And then, if they did grow up going to Chinese bakeries, it was, "Oh, I never knew I could make this on my own." So, I tapped into that. There was just nothing like it, nothing comparable. There was nothing that holistically had a deep dive into the world of Chinese baking. I took it as a challenge upon myself to explore that world and write a book that authentically and honestly shares these recipes and the stories of the bakers who made this world really delicious.

Tell us about the Chinese bakeries that you grew up with.

KC: I grew up in Cleveland, [Ohio,], where there wasn't a Chinese bakery for me to visit. But at least once a year, my family would pack up into the van and drive to Chicago, [Illinois,] occasionally Toronto, [Canada,] which had a more robust Chinatown, and go to the bakeries there. We would try different ones, but there wasn't one that I attached to when I was younger. I think the void of having that made every visit to a Chinese bakery—wherever I was, whether it was Chicago, Toronto, or a family trip back to Hong Kong—it made every single one of those trips special because it was a rare occurrence for us. I think a lot of immigrants have this similar journey of searching for flavors. Whenever you move away from what you considered your home for a long time, you're constantly looking for tastes of home. I think that was especially important for my dad, who moved to America in his late 20s. I think it's always been a lifelong passion of his to find the bites of food that remind him of Hong Kong.

What were your Lunar New Year celebrations like growing up?

KC: Lunar New Year was very important to my family—it's a big holiday for many Asian families. It's similar to Thanksgiving, where families travel back home and get together to share a meal and feel that connection. Every Lunar New Year, we would all arrive at my grandparents' house for a big family dinner. My grandparents are Taoist, and they would burn incense before the feast. I have a special fondness for the smell of incense. It was this little ritual we would do in the beginning before eating dinner: we would burn incense, say a little prayer for our ancestors, and then eat. And that's the smell—funnily enough, not food—but it's that first smell of burning incense that signals to me that this special dinner is about to take place.

What were some traditional food items served at your Lunar New Year feasts?

KC: Chinese dinners are structured like a traditional banquet. You always start off with a bowl of soup and, as a kid, I resented that bowl of soup. I wanted to get to the good stuff—the duck and the roast pork and the noodles and the dumplings. But I had to drink my bowl of soup first, because I had to use that

same bowl to eat everything else. It was about discipline and pacing yourself, so that you could appreciate all that was on the table. Almost everything on the table has a special meaning behind it. You have a whole fish because the expression [for "fish"] in Mandarin sounds like [the expressions for] "holiness" and "wealth"; there are dumplings that represent wealth because they look like little bricks of gold. Each piece of food is there to help insure a blessed future.

Are there any baked foods that are served during Lunar New Year?

KC: As much as Chinese baking is really important to Chinese culture, I think home baking is a relatively new hobby. But there are still a few things that only show up for Lunar New Year, at least in my family, and my Pau Pau's steamed cupcakes were always there. When I first made them by myself, I was incredibly nervous because, again, a lot of Lunar New Year food has superstition and poeticism behind it. And the bigger the cupcakes blossom during steaming, the more good fortune you can expect to have in the year ahead. I was panicked that I'd make them and they wouldn't blossom. That would not bode well! But I just had to get over that superstition and view it as practice. As I learned to make these cupcakes, I had some hits and some misses. I like to think that my large blossoms made up for the ones that didn't bloom so well.

Milk bread plays a central role in a lot of your recipes. Can you tell us a little bit about your Mother of All Milk Bread Dough?

KC: It was a lot of trial and error. I was finding that it was really the small details in the milk bread dough that made a big difference. When you're working with flour and water, there are ratios involved, and there was a magic ratio I had to find. The more I made milk bread, the more I understood the nuances of it; giving it enough time to rest was a big deal. It just needs patience; it's slower to rise than other kinds of breads that we're used to. I also wanted the milk bread to be really flexible in a recipe sense. Many different buns and baked goods in Chinese bakeries use milk bread as a foundation and I wanted my recipe to work in the same way. I needed literal flexibility within the dough as well—you should be able to braid it or twist and shape it into different things or add fillings to it. Milk bread is a little sweet, but the sweetness really works in both sweet buns and also the savory buns. It's just the starting point for so many recipes and tastes amazing in so many different applications. That's the magic behind my Mother of All Milk Bread Dough, it offers you a taste of so many classic Chinese baked goods through one incredible recipe.

PAU PAU'S STEAMED CUPCAKES (FA GAO)

Makes 12 cakes

I called these Pau Pau's Cupcakes growing up. She only makes them for Chinese New Year, but I look forward to the tall, blossoming cake all year long. Fa gao is also sometimes called "prosperity cake," because the bigger and taller the cake tops bloom, the more prosperous your new year promises to be. Unlike what most people would consider a cupcake, fa gao isn't frosted or decorated in any way. It is an unassuming cake, with a bloomed top that gives it a little flair.

As a kid, I had a particular way of eating Pau Pau's cupcakes. First, I'd pluck off each petal and eat them one by one, and then I'd smash the base of the cupcake into a dense little pancake to munch on. (Please tell me someone else ate them this way?) Perhaps I subconsciously picked up on the pancake-like flavor as a kid—flavor that comes, literally, from pancake mix. Yep, there's Bisquick in Pau Pau's recipe! Back in Hong Kong, Pau Pau used a self-rising flour that's made specifically for fa gao. When the family immigrated to the United States, she had to work with the ingredients she could readily access at the local markets in downtown Cleveland. It turns out that self-rising flour and Bisquick have virtually the same ingredients: all-purpose flour, baking powder, and salt. Only the addition of hydrogenated vegetable shortening in Bisquick sets them apart.

It cracks me up that Bisquick has been Pau Pau's secret ingredient all these years. Say what you will about boxed mixes, but after fifty years of using Bisquick, it has become essential to the soft texture of her fa gao.

1¼ cups (150 grams) pancake mix, such as Bisquick
1¼ cups (150 grams) all-purpose flour
⅔ cup (130 grams) firmly packed dark brown sugar
1⅓ cups (300 grams) water

1. Prepare your steamer setup and bring water to a rapid boil. Line ten individual 3-inch cupcake molds with paper liners and arrange in two bamboo steamers.
2. In a medium mixing bowl, whisk to combine the pancake mix, flour, brown sugar, and water until smooth. (The batter should be thick but runny.)
3. Divide the batter evenly between the molds, filling each about three-quarters full. Stack the bamboo steamers and cover with a lid. Steam for 15 minutes. Lift the lid, remove the steamers, and allow the cupcakes to cool for 5 minutes. Serve warm or at room temperature.
4. Specialty equipment: This recipe requires individual 3-inch cupcake/tart molds. Cupcakes can be stored in an airtight container (a resealable bag works great) at room temperature for up to 4 days.

MILK BREAD DOUGHNUTS WITH SALTED EGG YOLK CREAM

Makes 12 doughnuts

Is there anything milk bread can't do? Deep frying seems to make everything better, and milk bread doughnuts are no exception. In doughnut form, milk bread reaches new heights of pillowy softness. Because it cooks so quickly in the hot oil, the interior crumb expands into an incredibly airy and delicate structure, creating a cushy home for salted egg yolk pastry cream.

Salted egg yolks are often used in both sweet and savory Asian dishes. They are coveted, especially in mooncakes, for their creamy texture and salty bite. Since pastry cream naturally leans heavily on eggs for its custardy texture and flavor, the addition of salted egg yolks just makes sense here and creates a wonderful sweet and salty balance.

- **2 large eggs (100 grams)**
- **¼ cup (50 grams) sugar, plus additional for dusting the doughnuts**
- **2 tablespoons (20 grams) cornstarch**
- **¼ teaspoon coarse salt**
- **1½ cups (340 grams) milk**
- **1 teaspoon (4 grams) pure vanilla extract**
- **2 tablespoons (28 grams) unsalted butter**
- **2 Salted Egg Yolks (recipe follows)**
- **Mother of All Milk Bread Dough (recipe follows)**
- **Canola or other neutral-flavored oil, for frying**

1. Make the filling: In a medium bowl, whisk to combine the eggs, sugar, cornstarch, and salt until smooth. In a small saucepan, whisk together the milk and vanilla. Heat over medium-low heat, whisking constantly, just until simmering. Immediately turn off the heat. Pour the hot milk mixture into the egg mixture in a thin, steady stream, whisking constantly. Pour the mixture back into the saucepan and heat over medium heat, whisking constantly, until the pastry cream is thickened and the whisk leaves a trail, 3 to 4 minutes. Turn off the heat and whisk in the butter, one tablespoon at a time, until melted and fully incorporated into the cream. Finely grate the Salted Egg Yolks into the pastry cream and mix until combined. Transfer to a bowl and press the surface of the cream with plastic wrap (to prevent a skin from forming). Cover the bowl and chill in the refrigerator for at least 2 hours or overnight. (The cream will thicken as it cools.)
2. Make the doughnuts: Cut twelve 4-inch squares of parchment paper. After the Mother of All Milk Bread Dough has proofed, transfer it to a lightly floured surface. Roll out the dough until it is ½ inch thick. Using a 3-inch round cookie cutter, cut out rounds and place each on a square of parchment paper. Knead the scraps and cut out more rounds to make 12 total. Cover the dough rounds with a damp, clean kitchen towel and set aside until doubled in size, 45 minutes to 1 hour.
3. Line a large rimmed baking sheet with paper towels and set a wire rack on top. In a large heavy-bottomed pot, heat 3 inches of oil until it registers 360°F on a deep-fat thermometer.
4. Working in batches of two or three, use the parchment paper to carefully lower the doughnuts into the oil, removing the paper from the oil. Fry doughnuts until one side is golden brown, 1½ to 2 minutes. Flip the doughnuts and fry until the other side is golden brown, 1½ to 2 minutes. Place the doughnuts on the prepared wire rack to cool. Fry the remaining doughnuts, allowing time between each batch for the oil temperature to return to 360°F. While the doughnuts are still warm, toss them in sugar until fully coated. Place them back on the wire rack to cool completely before filling.
5. With a paring knife, cut a small slit (just big enough to fit a piping tip) through the side of each doughnut, wiggling the blade back and forth to make room for the pastry cream. Place the cream in a pastry bag fitted with a medium round tip and fill each doughnut with pastry cream.

Salted Egg Yolks

Makes 6

- **2 cups coarse salt**
- **6 large raw egg yolks (112 grams)**

1. Pour half of the salt into a medium container with a tight-fitting lid. Gently place the egg yolks on the salt, spacing at least ½ inch apart. Cover the egg yolks with the remaining salt and cover with the lid. Refrigerate the egg yolks for at least 3 days or up to 5 days.
2. Preheat the oven to 200°F. Remove the yolks from the salt and rinse under cold water. Pat each yolk dry with a paper towel. Set dry yolks on a wire rack set over a large rimmed baking sheet and bake until dried and firm, 90 minutes.
3. Allow the yolks to cool and then refrigerate in a small airtight container until ready to use (up to 1 month).

Mother of All Milk Bread Dough

Makes 1 loaf or 12 buns

For the Tangzhong

- **¼ cup plus 3 tablespoons (100 grams) milk**
- **2 tablespoons (20 grams) bread flour**

For the Milk Bread

- **½ cup plus 1 tablespoon (125 grams) warm (110°F) milk**
- **1 teaspoon (3 grams) active dry yeast**
- **¼ cup (50 grams) granulated sugar, plus a pinch**
- **2⅔ cups (335 grams) bread flour, plus more for work surface**
- **½ teaspoon (3 grams) coarse salt**
- **1 large egg (50 grams)**
- **4 tablespoons (55 grams) unsalted butter, cut into pieces and softened**
- **1 teaspoon (5 grams) canola or other neutral-flavored oil, for bowl**

1. Make the tangzhong: In a small saucepan over low heat, combine the flour and milk and cook, whisking constantly, until thickened to a paste, 2 to 3 minutes. Immediately transfer the paste into a small bowl, scraping the sides of the saucepan with a flexible spatula; let cool until warm, 5 to 10 minutes. Texture should resemble mashed potatoes.
2. Make the milk bread: In a clean or new small sauce pan, scald the milk over medium heat, bringing the milk to a gentle simmer (watch carefully as milk tends to boil over). Pour milk into a small bowl and cool until warm to the touch (about 110°F). Stir in yeast and a pinch of sugar, and set aside until the surface of the mixture is foamy, 5 to 10 minutes.
3. In the bowl of an electric mixer fitted with a dough hook, combine the sugar, flour, salt, and egg. Add the tangzhong and milk and mix on low until shaggy. Add the softened butter, one piece at a time, mixing until fully incorporated before adding the next. Increase the speed to medium-high and continue to knead the dough until it is tacky and slightly sticky,

8 to 9 minutes. Transfer the dough to a lightly floured work surface. Wet your hands to prevent the dough from sticking, pinch and pull the ends of the dough to form a smooth ball.

4. Coat a large mixing bowl with the 1 teaspoon of oil. Add the dough to the bowl, gently turning it to cover with oil. Cover the bowl with plastic wrap and set in a warm spot to proof until doubled in size, about 2 hours (or place in the refrigerator to proof for at least 8 hours or overnight).

HOT DOG FLOWER BUNS

Makes 12

This recipe ignited the idea for Mooncakes & Milk Bread. *A few years ago, I posted Hot Dog Flower Buns on my blog and was inundated with excited comments from readers joyfully nostalgic for the chance to recreate a Chinese bakery favorite at home. I have countless memories of dragging my parents to bakeries and begging them for a hot dog bun, so it was comforting to hear that many others had similar experiences. It encouraged me to explore and share more facets of Chinese baking.*

Making these buns is not unlike making pigs-in-a-blanket. The hot dogs are wrapped in a cozy blanket of soft milk bread dough and then sliced to form the petals. You arrange the petals in a flower formation, with the rings of dough barely touching one another. As the buns bake in the oven, the bread expands around the hot dog pieces, adhering to the other petals to form one cohesive, floral shaped bun.

If you want to save a step, the sugar glaze is optional, but it does give the buns that glossy finish you see in bakeries. The sweetness from the glaze also complements the salty, smoky flavor of the hot dogs.

Mother of All Milk Bread Dough (recipe precedes), made through step 4
All-purpose flour, for work surface
12 hot dogs
1 large egg (50 grams)
1 tablespoon (15 grams) heavy cream or milk
2 teaspoons (6 grams) toasted sesame seeds
2 tablespoons chopped green onions, green parts only
¼ cup (60 grams) water
¼ cup (50 grams) sugar

1. While the Mother of All Milk Bread Dough is proofing, line two large rimmed baking sheets with parchment paper.

2. After the first proof, punch down to deflate the dough and transfer it to a lightly floured surface. Pinch and pull the ends of the dough into a smooth ball. Divide the dough into 12 equal portions with a bench scraper (for accuracy, weigh with a digital scale if you have one). Form each portion of dough into a smooth ball by pulling the ends of the dough underneath and then rolling between the palms of your hand.

3. On the work surface, roll out a portion of dough into a 3 x 7-inch rectangle (it should be large enough to wrap around a hot dog). Place a hot dog in the center of the dough and pinch the edges of the dough together to seal completely around it. Slice into six equal pieces. Arrange the pieces on the baking sheet, cut sides up, in a flower formation—one in the center with five pieces surrounding it. Repeat with remaining dough and hot dogs. Space each bun at least 3 inches apart. Cover with a damp, clean kitchen towel and let them rest in a warm spot until doubled in size, 45 minutes to 1 hour.

4. Preheat the oven to 350°F. Right before baking, whisk together the egg and cream. Brush the egg wash over the buns and sprinkle with the sesame seeds and green onions.

5. Bake until buns are golden brown, 18 to 20 minutes.

6. Meanwhile, combine the water and sugar in a small saucepan over medium heat. Bring to a simmer and cook until the sugar is dissolved and the glaze has thickened, 1 to 2 minutes.

7. Transfer the baking sheets to a wire rack. Immediately brush the hot buns with glaze to cover completely. Let the buns cool for 5 minutes on sheets, then transfer to the rack to cool. Serve warm or cooled completely.

Note: *Buns can be kept in an airtight container (a resealable bag works great) in the refrigerator for up to 4 days, or the freezer for up to 3 months. Refrigerated buns can be reheated in the microwave for 30 to 45 seconds or in a 300°F oven for about 5 minutes, until soft and warmed through. Reheat frozen buns on a baking sheet in a 350°F oven until soft and warmed through, 10 to 15 minutes.*

Recipes adapted from Mooncakes & Milkbread *(Harper Horizon, 2021) by Kristina Cho.*

BUY THE BOOK: Mooncakes & Milkbread *is currently available wherever cookbooks are sold.*

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A TOUCH OF FROST

FROZEN FRUIT OFFERS BAKERS A TASTE OF SWEET PRODUCE NO MATTER THE SEASON. IN THESE FOUR RECIPES, WE SHOW YOU HOW TO MAKE THE MOST OF THIS FREEZER STAPLE.

Peach-Pecan
Crumble Bars
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PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

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MINI CHERRY PIES

Makes 12 mini pies

Our editor-in-chief, Brian Hart Hoffman, first encountered these scrumptious cherry pies—double-crusted, with a jammy cherry filling—on a KLM Royal Dutch Airlines flight. It was love at first bite. We've recreated that experience here using frozen cherries to create a nice and jammy filling.

Shortcrust Dough (recipe follows)
6 cups (780 grams) frozen pitted dark sweet cherries
½ cup (100 grams) granulated sugar
¼ cup (32 grams) cornstarch
1 teaspoon (3 grams) kosher salt
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
1 large egg (50 grams) room temperature
1 tablespoon (15 grams) water
Garnish: confectioners' sugar

1. Lightly spray a 12-cup muffin pan with baking spray with flour.
2. Cut one-third of Shortcrust Dough (about 280 grams); rewrap, and refrigerate until ready to use. On a lightly floured surface, roll remaining two-thirds of dough (about 560 grams) to ⅛-inch thickness. Using a 4-inch round cutter, cut 12 circles from dough. Cut a 2-inch slit in each circle from center toward edge. (This will help get the circles in the pan.) Press each circle into prepared cup, allowing dough to overlap as needed to fit without stretching or tearing. Lightly press dough, especially at overlap, to create uniform thickness and leave a ⅛-inch overhang just over each cup. Refrigerate for at least 30 minutes or until ready to use.
3. In a medium saucepan, combine cherries, granulated sugar, cornstarch, salt, and extracts. Bring to a boil over medium heat; cook, stirring frequently, until thickened and sauce is translucent, 10 to 15 minutes. Remove from heat, and let cool completely.
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water.
5. Remove remaining Shortcrust Dough from refigerator; on a lightly floured surface, roll to ⅛-inch thickness. Using a 3-inch round cutter, cut 12 circles. Using a small cutter or round piping tip, cut a small circle from center of each 3-inch circle.
6. Spoon 3 tablespoons (65 grams) filling into each prepared crust in cups. Using a pastry brush, lightly brush egg wash along edge of each cup. Place a 3-inch circle on each muffin cup, pressing along excess bottom dough to seal; using 3-inch round

Frozen Fruit 101 | Our top tips on using frozen fruit in your baking

FROZEN AND FLEXIBLE

Unlike summer produce, which can have varying levels of moisture and sugar, frozen fruit tends to be on a more equal playing field, making it easier to swap different varieties of frozen fruit for another. The only thing to keep in mind is size. Try swapping frozen berries for other frozen berries and frozen stone fruit for other frozen stone fruit.

ADD DIRECTLY FROM FROZEN

For recipes that bake for a longer amount of time, like our Bundt cake and one-layer cake, you can add your frozen berries directly to the mix. The same goes for our fruity fillings that come together on the stovetop—no need to thaw before adding your fruit directly to the saucepan.

FLOUR POWER

To avoid the dreaded berry sinkage, coat your berries, thawed or frozen, in 1 to 2 tablespoons (8 to 16 grams) all-purpose flour before gently stirring into your batter. The flour coat can help keep those berries beautifully suspended and absorb any excess moisture from the freeze.

cutter, cut off excess. Refrigerate until firm, at least 15 to 20 minutes.
7. Preheat oven to 350°F (180°C).
8. Lightly brush tops of pies with egg wash.
9. Bake until golden brown, 35 to 40 minutes. Let cool in pan for 15 to 20 minutes. Using a thin-bladed knife or offset spatula, run blade around top edge of each cup. Using knife to help lift, remove pies from pan, and let cool completely on a wire rack. When ready to serve, garnish with confectioners' sugar, if desired. Refrigerate in a airtight container for up to 3 days.

Shortcrust Dough

Makes dough for 12 mini pies

- **1¼ cups (284 grams) unsalted butter, softened**
- **⅔ cup (133 grams) granulated sugar**
- **1 large egg (50 grams), room temperature**
- **3 cups (375 grams) all-purpose flour**
- **¾ teaspoon (2 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until combined and creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg until combined, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour and salt, beating until just combined.
2. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour or up to overnight.

PEACH-PECAN CRUMBLE BARS

Makes 20 bars

Peaches in winter? Groundbreaking! These bourbon- and streusel-loaded peach bars offer a tantalizing taste of summer and sunshine during the chilly depths of winter.

- **2½ cups (313 grams) all-purpose flour**
- **1 cup (200 grams) granulated sugar**
- **1 cup (98 grams) quick-cooking oats**
- **1½ teaspoons (4.5 grams) kosher salt**
- **¾ teaspoon (3.75 grams) baking powder**
- **½ teaspoon (1 gram) apple pie spice**
- **1 cup (227 grams) unsalted butter, melted**
- **1½ teaspoons (6 grams) vanilla extract**
- **⅔ cup (79 grams) pecans*, finely chopped**
- **Bourbon Spiced Peach Filling (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together flour, sugar, oats, salt, baking powder, and pie spice. Gradually stir in melted butter and vanilla until just combined. Press 1¾ cups (425 grams) crumble mixture evenly into bottom of prepared pan. Stir pecans into remaining crumble.
3. Bake until edges are golden brown and center is dry, lightly golden, and just set, 15 to 20 minutes. Let cool in pan on a wire rack for at least 30 minutes. Leave oven on.
4. Spoon Bourbon Spiced Peach Filling onto prepared crust. Sprinkle pecan crumble mixture in large clumps on top of filling, leaving a bit of filling exposed.
5. Bake until topping is light golden brown and set, 30 to 38 minutes, loosely covering with foil during final 4 minutes of baking to prevent excess browning. Let cool in pan for 30 minutes. Refrigerate in pan, uncovered, for at least 2 hours or up to overnight.
6. Using excess parchment as handles, remove from pan, and cut into bars. Refrigerate in a airtight container for up to 3 days.

**We used Schermer Pecans.*

Bourbon Spiced Peach Filling

Makes about 4 cups

- **6½ cups (851 grams) frozen peaches**
- **¾ cup (165 grams) firmly packed light brown sugar**
- **3 tablespoons (24 grams) cornstarch**
- **1 teaspoon (2 grams) ground cinnamon**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground nutmeg**
- **¼ cup (60 grams) bourbon**
- **1 teaspoon (4 grams) vanilla extract**

1. In a medium saucepan, stir together peaches, brown sugar, cornstarch, cinnamon, salt, and nutmeg. Stir in bourbon and vanilla. Cook over medium-high heat, stirring frequently, until peaches are softened and filling is thick and translucent, 12 to 15 minutes. Remove from heat, and let cool completely before using.

CINNAMON BLUEBERRY BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Blending warm cinnamon with bright blueberries, this simple cake is a Bundt-size take on a bakery-style blueberry muffin.

- 1 cup (125 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- 1 cup (123 grams) cake flour
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- ½ cup (113 grams) unsalted butter, melted
- ⅓ cup (67 grams) granulated sugar
- ⅓ cup (73 grams) firmly packed light brown sugar
- ¼ cup (85 grams) maple syrup
- 2 large eggs (100 grams)
- 2 teaspoons (2 grams) lemon zest (about 1 small lemon)
- 1 teaspoon (4 grams) vanilla extract
- ⅓ cup (80 grams) plain Greek yogurt
- 1½ cups (210 grams) frozen blueberries

Buttermilk Glaze (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, whisk together 1 cup (125 grams) all-purpose flour, cake flour, cinnamon, baking powder, salt, and baking soda.
3. In a large bowl, whisk together melted butter, sugars, maple syrup, eggs, lemon zest, and vanilla. Whisk in yogurt. Add flour mixture, and whisk just until dry ingredients are moistened.
4. In a small bowl, toss together blueberries and remaining 1 tablespoon (8 grams) all-purpose flour. Fold blueberry mixture into batter.
5. Generously spray a 10-cup Bundt pan with baking spray with flour. Spread batter into prepared pan, smoothing with an offset spatula. Firmly tap pan on a kitchen towel-lined counter several times to settle batter.
6. Bake until a wooden pick inserted near center comes out clean, about 50 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Using a small offset spatula, gently loosen cake from center and edges of pan. Invert cake onto a wire rack, and let cool completely. Spoon and spread Buttermilk Glaze onto cooled cake as desired.Refrigerate in a airtight container for up to 3 days.

Buttermilk Glaze

Makes about ⅔ cup

- 1¾ cups (210 grams) confectioners' sugar
- 3 tablespoons (45 grams) whole buttermilk
- 1 tablespoon (14 grams) unsalted butter, melted
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.

RASPBERRY OLIVE OIL CAKE

Makes 1 (8-inch) cake

This cake is all about the simple joys of baking. Made divinely tender with olive oil and packing a crunchy sugar topping, this one-layer wonder hides tender bursts of raspberry within the batter.

- ¾ cup (150 grams) granulated sugar
- 3 large eggs (150 grams)
- ½ cup (112 grams) extra-virgin olive oil
- ½ cup (120 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract*
- 1¾ cups (219 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- 1¼ cups (160 grams) frozen raspberries
- 3 tablespoons (36 grams) turbinado sugar

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at high speed until mixture begins to thicken and pale, about 2 minutes. With mixer on high speed, add oil in a slow, steady stream, beating until combined. Add milk and vanilla, and beat until combined.
3. In a medium bowl, whisk together 1¾ cups (219 grams) flour, salt, baking powder, and baking soda. With mixer on low speed, gradually add flour mixture to sugar mixture, beating just until combined and stopping to scrape sides of bowl.
4. In a small bowl, carefully stir together raspberries and remaining 1 tablespoon (8 grams) flour until completely coated; fold raspberry mixture into batter.

Pour batter into prepared pan. Sprinkle turbinado sugar evenly on top.
5. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 205°F (96°C), 45 to 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container at room temperature for up to 3 days.

**We used Rodelle Vanilla Extract.*

Note: *Other berries can easily be used in place of raspberries. Just make sure the berries aren't too large, or are cut smaller, to make sure they don't sink to the bottom of the cake!*

CAST-IRON SKILLET SEASON

EACH RECIPE IN THIS COLLECTION IS A TESTAMENT TO THE RANGE AND RELIABILITY OF THE HUMBLE CAST-IRON SKILLET. FROM YEASTED BREADS TO A LARGE CARAMEL APPLE COOKIE, THESE SWEET AND SAVORY BAKES ARE COZY COMFORT IN EVERY BITE.

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CAST IRON CARE

With the help of our sister publication *Southern Cast Iron*, we share all the tips, tricks, and tools for cleaning and maintaining your cast-iron bakeware. For more information, be sure to head over to *southerncastiron.com*.

CLEANING

When it comes to cleaning cast iron, hot water and a little elbow grease are your best tools. For tough, stuck-on grit and grime, coarse salt, a scrub brush, a durable chain mail scrubber, scouring pads, or even household items like a toothbrush or cotton swabs work incredibly well. More than anything, you want to avoid submerging your cast-iron cookware in water, which will increase the risk of rusting. Once you're done cleaning, it's important to dry your cast iron quickly and thoroughly. A clean, lint-free cloth or paper towel typically works best. Finally, you'll rub a very light layer of cooking oil onto the surface of your cookware, using a paper towel to wipe the surface until no oil residue remains.

OVEN-SEASONING

Seasoning not only helps to create a nonstick surface but also works to prevent your pan from rusting. Though it requires a little extra care, a properly seasoned cast-iron pan can last generations.

1. To season your cast-iron cookware, rub a very small amount of cooking oil onto the surface of your cookware. Then, use a paper towel to wipe the surface until no oil residue remains. Cast iron becomes sticky when too much oil is applied, so it's important to use only a small amount.
2. Place a sheet of foil or a rimmed baking sheet on lower rack of oven to catch drips. Place oiled pan upside down on center rack of oven.
3. Bake in a preheated 350°F (180°C) oven for about 1 hour. Turn off oven, and let pan cool in oven. Repeat as necessary. Store in a cool, dry place.

RUST

Typically, you should avoid harsh acids coming into contact with your cast-iron cookware. However, rust requires a little extra attention. There are two main methods for getting rid of rust on cast-iron cookware:

LEMON & SALT OR POTATO & SALT:

1. Cut a fresh lemon or potato in half and dip each half in kosher salt.

2. Rub the lemon or potato, salt side down, vigorously over any rusted spots, adding salt as needed until the rust is lifted.

3. Rinse the pan with a little mild dish soap and warm water and then wipe dry with a clean dish towel or paper towel. Re-season, and your pan is ready to be used again.

STEEL WOOL:

1. Use a fine-grade steel wool pad and scrub the pan's surface to remove rust and debris.
2. Wash away any residue with hot water and mild soap. Dry completely and re-season.

JALAPEÑO POPPER SWIRL BREAD

Makes 1 (10-inch) loaf

Game day just got a whole lot grander with this appetizer-inspired swirl bread. The ultimate homage to a spicy, cheesy favorite, our tender, enriched bread is swirled with a filling of crisp bacon, spicy jalapeño, savory green onion and garlic, rich cream cheese, and melty white Cheddar. This one will have everyone coming back for another slice.

- **6 slices (120 grams) center-cut bacon**
- **1 teaspoon (5 grams) olive oil**
- **¼ cup (40 grams) finely diced seeded jalapeño (about 1 large jalapeño)**
- **¼ cup (25 grams) sliced green onion (about 2 small green onions)**
- **2¼ to 2½ cups (286 to 318 grams) plus 3 tablespoons (24 grams) bread flour, divided**
- **2 tablespoons (24 grams) granulated sugar**
- **1½ teaspoons (5 grams) instant yeast**
- **1 teaspoon (3 grams) kosher salt**
- **¼ cup (60 grams) water**
- **¼ cup (60 grams) whole milk**
- **2 large eggs (100 grams), room temperature and divided**
- **8 ounces (226 grams) cream cheese, cubed and room temperature**
- **1 teaspoon (6 grams) grated garlic (about 2 medium cloves)**
- **½ teaspoon ground black pepper**
- **1¼ cups (141 grams) shredded sharp white Cheddar cheese, divided**

1. Preheat oven to 375°F (190°C)
2. In a 10-inch cast-iron skillet, arrange bacon in a single layer.
3. Bake until browned and crisp, about 20 minutes, turning halfway through baking. Remove from skillet, and let drain on a paper towel-lined plate, reserving 2 tablespoons (28 grams) drippings in a small bowl. Let cool enough to handle; finely chop. Wipe skillet clean.
4. In same skillet, heat oil over medium heat. Add jalapeño and green onion. Cook, stirring occasionally, until vegetables are tender and release their moisture, 5 to 7 minutes. Transfer to a medium bowl, and let cool completely.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (127 grams) flour, sugar, yeast, and salt at low speed until combined.
6. In a medium saucepan, heat ¼ cup (60 grams) water and milk over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and reserved 2 tablespoons (28 grams) bacon drippings to flour mixture, and beat at low speed until combined, about 1 minute. Add 1 egg (50 grams), and beat for 1 minute. Add 1¼ cups (159 grams) flour, and beat until a shaggy dough forms.
7. Switch to the dough hook attachment. Beat at low speed until dough is soft, smooth, and elastic, 8 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to ¼ cup flour (32 grams), 1 tablespoon (8 grams) at a time, if needed. (Dough may still stick slightly to bottom of bowl.) Check dough for proper gluten development using the windowpane test. (See Note.) Turn out dough onto a clean surface, and shape into a ball.
8. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
9. Spray a 10-inch cast-iron skillet with baking spray with flour.
10. In a medium bowl, fold together bacon, jalapeño mixture, cream cheese, garlic, black pepper, and remaining 3 tablespoons (24 grams) flour until well combined.
11. On a lightly floured surface, roll dough into a 15-inch square. Spread bacon mixture onto dough. Sprinkle with 1 cup (113 grams) Cheddar. Roll up dough, jelly roll style. Gently roll into a 22-inch log. Coil dough, seam side down, into a spiral, leaving a small amount of space inside coil, and place in prepared skillet. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
12. Preheat oven to 375°F (180°C).
13. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush egg on top and sides of dough.
14. Bake until lightly golden, about 20 minutes. Sprinkle with remaining ¼ cup (28 grams) Cheddar. Bake until cheese is melted, loaf is golden brown, and an instant-read thermometer inserted in center registers 200°F (93°C), about 20 minutes more. Let cool in pan for 10 minutes; remove from pan. Serve warm or at room temperature. Store at room temperature in an airtight container for up to 2 days.

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

PEANUT BUTTER-BANANA UPSIDE-DOWN CAKE

Makes 1 (10-inch) cake

Rich, tender peanut butter cake meets caramelized banana in this sweet spin on an upside-down cake. A layer of halved bananas is nestled into a simple caramel, where they'll take on a caramelized flavor all their own as the sugars in the bananas bake. The final flip out of the pan reveals gooey caramel, beautifully caramelized bananas, and a fluffy cake that'll be impossible to resist.

- ½ cup (113 grams) plus ⅓ cup (76 grams) unsalted butter, softened and divided
- ⅔ cup (147 grams) firmly packed light brown sugar
- 1 tablespoon (15 grams) fresh lemon juice
- 3 large firm bananas (225 grams), halved lengthwise
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- ¾ cup (192 grams) creamy peanut butter
- 1 teaspoon (4 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon kosher salt
- ½ cup (120 grams) whole milk

1. Preheat oven to 350°F (180°C).
2. In a 10-inch cast-iron skillet, melt ⅓ cup (76 grams) butter over medium heat. Whisk in brown sugar, and cook, stirring occasionally, until mixture starts to caramelize, 4 to 5 minutes. Slowly whisk in lemon juice until combined. Remove from heat. Place banana halves, cut side down, on top of caramel, cutting bananas to fit, if necessary.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in peanut butter and vanilla until combined.
4. In a medium bowl, stir together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Carefully spoon batter over bananas in skillet, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 205°F (96°C), 45 to 50 minutes. Let cool in skillet for 10 minutes. Carefully invert cake onto a rimmed serving plate. Serve warm or at room temperature. Refrigerate in an airtight container for up to 2 days.

CARAMEL APPLE SKILLET COOKIE

Makes 1 (10-inch) cookie

We all love a caramel apple, but it was due for an upgrade. Enter the Caramel Apple Skillet Cookie. The buttery cookie base incorporates fresh apple and toffee bits, but it's the Caramel Apple Topping that takes it from simple to showstopping.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar*
- ½ cup (100 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 2 large eggs (100 grams), room temperature
- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (4 grams) ground cinnamon
- 1¼ teaspoons (6.25 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1¾ cups (200 grams) ¼-inch-chopped peeled Honeycrisp or Gala apple (about 1 medium apple)
- 1 cup (145 grams) toffee bits
- Caramel Apple Topping (recipe follows)
- Vanilla ice cream, to serve

1. Preheat oven to 350°F (180°C). Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, granulated sugar, and vanilla at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until almost fully combined. Fold in chopped apple and toffee. Spread dough in prepared skillet.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, about 1 hour, loosely covering with foil during final 10 minutes of baking to prevent excess browning. Let cool for 5 minutes. Top with Caramel Apple Topping; serve warm with ice cream. Refrigerate in an airtight container for up to 2 days.

**We used C&H© Dark Brown Sugar.*

Caramel Apple Topping

Makes about 2 cups

- 2 cups (250 grams) ¼-inch-chopped peeled Honeycrisp or Gala apple (about 1 large apple)
- ½ cup (110 grams) firmly packed dark brown sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 teaspoons (10 grams) fresh lemon juice
- ½ teaspoon (2 grams) vanilla extract
- 3 tablespoons (42 grams) unsalted butter
- 4 tablespoons (60 grams) water, divided
- 2 teaspoons (6 grams) cornstarch

1. In a medium bowl, stir together apple, brown sugar, salt, cinnamon, and nutmeg until combined. Stir in lemon juice and vanilla.
2. In a medium saucepan, melt butter over medium-high heat. Cook until lightly browned, about 3 minutes. Reduce heat to medium; add apple mixture and 2 tablespoons (30 grams) water, stirring until combined. Bring to a boil.
3. In a small bowl, whisk together cornstarch and remaining 2 tablespoons (30 grams) water. Slowly add cornstarch mixture to apple mixture, stirring constantly. Return mixture to a boil, and cook, stirring frequently, until thickened and translucent and apples are tender, about 4 minutes. Keep warm until ready to use.

MAKE-AHEAD TIP
Caramel Apple Topping can be refrigerated in an airtight container overnight. When ready to serve, in a medium saucepan, heat topping over medium-low heat, stirring frequently, until mixture comes to a gentle boil and sauce is combined and translucent again.

SKILLET FOCACCIA

Makes 1 (10-inch) loaf

Bright, fresh, and beautiful, this pillowy focaccia combines two Italian classics to create a loaf vibrant in both flavor and appearance. Stunningly green, our pesto imparts gorgeous notes of fresh and almost floral basil, toasty pine nuts, a citrusy kick of lemon, salty and rich Parmigiano Reggiano, and punchy garlic into every bite. Deliciously crisp from the cast iron, this skillet focaccia is perfect for sharing alongside an extra spread of pesto.

- **1 cup (240 grams) water, room temperature (70°F/21°C to 75°F/24°C)**
- **½ cup (120 grams) Basil Pesto (recipe follows), plus more to serve**
- **3 tablespoons (42 grams) extra-virgin olive oil, divided**
- **3½ cups (445 grams) bread flour**
- **2¼ teaspoons (7 grams) instant yeast**
- **2 teaspoons (6 grams) kosher salt**
- **1 teaspoon (2 grams) flaked sea salt**

1. In the bowl of a stand mixer, whisk together 1 cup (240 grams) room temperature water, Basil Pesto, and 1 tablespoon (15 grams) oil by hand. Add flour, yeast, and kosher salt. Using the paddle attachment, beat at low speed for 4 minutes; scrape sides of bowl. Switch to the dough hook attachment. Beat at medium-low speed until dough pulls away from sides of bowl and forms a smooth ball on dough hook, 2 to 3 minutes.
2. Oil a large bowl. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.)
3. Brush a 10-inch cast-iron skillet with 1 tablespoon (14 grams) oil.
4. Turn out dough into prepared skillet, and using just your fingertips, gently stretch dough to completely fill skillet. (If dough is tight and will not stretch completely, let stand for 5 to 10 minutes and then try again.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
5. Uncover dough, and dimple with your fingertips, touching pan through dough without tearing dough. Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
6. Preheat oven to 450°F (230°C).
7. Uncover dough and gently dimple again. Drizzle with remaining 1 tablespoon (14 grams) oil. Sprinkle with sea salt.
8. Bake for 15 minutes. Reduce oven temperature to 425°F (220°C), and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), about 10 minutes more, covering with foil to prevent excess browning, if necessary. Let cool in skillet for 10 minutes. Remove from skillet. Serve warm, or let cool completely on a wire rack. Serve with Basil Pesto. Best enjoyed same day.

Basil Pesto

Makes about 1⅓ cups

- **¼ cup (36 grams) pine nuts**
- **4 cups (960 grams) water**
- **4 cups (90 grams) fresh basil leaves**
- **1 teaspoon (3 grams) tightly packed lemon zest**
- **2 tablespoons (30 grams) fresh lemon juice**
- **1 clove (3 grams) garlic, minced**
- **½ cup (50 grams) grated Parmigiano Reggiano cheese**
- **½ cup (110 grams) extra-virgin olive oil**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**

1. In a 10-inch cast-iron skillet, place pine nuts in a single layer. Cook over medium-low heat until fragrant and golden, 3 to 5 minutes. Transfer to a bowl, and let cool. Wipe skillet clean.
2. Fill a large bowl with ice water.
3. In same skillet, bring 4 cups (960 grams) water to a boil over medium-high heat. Working in batches if needed, add basil; cook, stirring occasionally, until vibrant green and wilted, 30 seconds to 1 minute. Remove using a slotted spoon, and immediately transfer to ice water bath to stop the cooking process. Let stand for 3 to 5 minutes. Drain well.
4. In the work bowl of a food processor, pulse pine nuts, lemon zest and juice, and garlic until coarsely ground. Add cheese, oil, salt, and pepper; pulse until well combined. Add basil, and pulse until chopped and incorporated, stopping to scrape sides of bowl. Refrigerate in an airtight container for up to 1 week.

origin of a classic

Pain Suisse

FROM THE DAWN OF VIENNOISERIE TO RISE OF PATISSERIE, PAIN SUISSE HAS ENDURED A BUTTER-RICH HISTORY

BY KYLE GRACE MILLS

A visit to the pâtisseries of Paris, France, can be a dazzling experience. Your eyes are drawn to the jewel box-like display cases, where pastel macarons give way to the golden curves of croissants. Your nose picks up the telltale scents of buttery *pain au chocolat* and caramelized *kouign amann*. In this state of delectable distraction, you may be forgiven for missing one of the more understated treasures, the *pain Suisse,* oblong in shape and folded in two like a decadent book cover. Tucked within its buttery folds is a custard and chocolate chip filling, doubling down on decadence. Humble in appearance but fantastic in flavor, this hidden gem of pastry has a history that charts the great rise of *viennoiserie* and the modern world of pâtisserie as we know it.

To begin with, pain Suisse's name is misleading. Pain Suisse, or "Swiss bread," has no historical ties to Switzerland. In fact, pain Suisse falls into the category of viennoiserie, a style of pastry popularized by Austrian August Zang in France. Zang opened Boulangerie Viennoise in Paris in 1839, introducing Parisians to the wonders of Vienna-style baking. Though the French had already mastered the art of choux dough, sponge cake, and the baguette, Vienna bread, a butter- and sugar-enriched yeasted dough, was a sensational novelty. This brioche-like dough was the base to many of Zang's pastries, leading to success and many a copycat bakery. However, it can't be exactly proven that these recipes or techniques were original to Zang or even Austria. Zang's influence on the world of pastry was largely technological, as he brought over the Vienna steam oven that made baking such enriched doughs possible. Oddly enough, Zang would close shop and reinvent himself as a rich newspaper magnate—his foray into pastry didn't even merit a footnote in his obituary.

While the rich dough was the basis of viennoiserie's success, some of the Austrian pastries introduced were quickly becoming adopted by French pastry chefs. The *kipferl*, a crescent-shaped pastry, soon became the basis for the croissant. Of course, the kipferl, which hailed from Vienna also had origins in Hungary, Egypt, and within the Ashkenazi communities in Eastern Europe, so there are still more culinary links in the complex croissant chain. Either way, these first-generation croissants were denser and sweeter than what we now think of, mirroring the texture of a fluffy brioche rather than a flaky Danish. Along with the croissant came the *chocolatine* or pain au chocolat and our beloved pain Suisse. Unlike the pain au chocolat, which has a baton of chocolate nestled in the center of the pastry, the pain Suisse used chopped chocolate in a bed of custard, which allowed for a more even dispersal of chocolate.

Of course, these pastries still do not resemble the modern-day pâtisserie considered so signature to France. When did cottony brioche give way to the thousand-layer laminated pastry? Again, technology can be thanked for a pâtisserie breakthrough. In the 20th century, new industrial ovens could reach new high temperatures, making it possible to make the most of laminated pastry. Soon, French bakers were swapping their brioche dough for *pâte feuilletée* (puff pastry). This is when the croissant truly became a French invention and when other pastries, like pain Suisse and pain au chocolat, truly hit their decadent stride. Today, viennoiserie is considered a bridge between the butter-rich pastry world of pâtisserie and the bread-heavy art of boulangerie. You'll still find pain Suisse two ways: with brioche or with puff pastry. Either incarnation is correct; one is just slightly older than the other.

As the years have gone on, certain pastries rose in stardom, while others faded away. For years, the grand diversity of French pâtisserie was summed up to the croissant and, occasionally, pain au chocolat, while classics like kouign amann and pain Suisse languished in the background. As travel has increased and bakeries like b. pastisserie in San Francisco, California, have taken on more international menus, these sweet artifacts have slowly been recovered. What was once only available for purchase in cosmopolitan European cities has made its way to the States. Levain Bakery, with locations in New York City; Washington, DC; and Boston, Massachusetts, may be famed for its cookies, but it also offers a delightful version of pain Suisse. b. Patisserie also sells a glorious pain Suisse (along with a delectable kouign amann if you've got extra room for it). Even in the mountainous city of Thornton, Colorado, La Belle French Bakery is offering a pain Suisse fix for those in need.

Still, your best bet of getting a taste of pain Suisse may be in recreating the pastry at home. For your first-time taste, try our recipe with the brioche dough base, as it's a true tribute to the pastry's viennoiserie origins. You'll be amazed at how light the pastry can be, as the custard filling stops short of being too heavy, and the brioche brings a pillowy softness that laminated pastry can't. Once you become acquainted with this retro treasure, you'll remember what should never have been forgotten: the singular wonders of brioche, pastry cream, and chocolate entwined in one pastry package.

PAIN SUISSE

Makes 8 pastries

For our classic take on pain Suisse, we used the original brioche dough to create buttery bookends for a vanilla bean seed- and chocolate chip-dotted custard. A bit of orange zest adds a touch of citrus to the dough, and a coating of Orange Blossom Simple Syrup introduces a delightfully complementary floral note.

⅓ cup (80 grams) warm whole milk (110°F/43°C to 115°F/46°C)
1½ teaspoons (4.5 grams) instant yeast
6 teaspoons (24 grams) granulated sugar, divided
2 to 2⅓ cups (250 to 292 grams) all-purpose flour, divided
2 teaspoons (6 grams) kosher salt
1 teaspoon (3 grams) tightly packed orange zest (about 1 medium orange)
3 large eggs (150 grams), room temperature and divided
⅓ cup (75 grams) unsalted butter, room temperature
Vanilla Bean Pastry Cream (Recipe follows)
⅓ cup (61 grams) 60% to 64% cacao mini semisweet chocolate chips
1 tablespoon (15 grams) water
Orange Blossom Simple Syrup (Recipe follows)

1. In a small bowl, stir together warm milk, yeast, and 1 teaspoon (4 grams) sugar. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, salt, orange zest, and remaining 5 teaspoons (20 grams) sugar. Add yeast mixture and 2 eggs (100 grams); using the paddle attachment, beat at low speed until a shaggy dough forms, about 1 minute. Scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until dough is smooth, elastic, and slightly tacky, about 15 minutes; add up to remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (7 to 8 minutes total). Beat until a smooth, elastic dough forms, 12 to 14 minutes. Turn out dough onto a lightly floured surface, and knead 5 to 8 times. Shape dough into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour. Refrigerate for at least 1 hour or up to overnight.
5. Line 2 rimmed baking sheets with parchment paper.
6. Whisk Vanilla Bean Pastry Cream until smooth.
7. Lightly punch down dough. Cover and let stand for 5 minutes. On a lightly floured surface, gently roll dough into a 12x10-inch rectangle, one long side closest to you. Using a knife or offset spatula, evenly spread Vanilla Bean Pastry Cream over dough, leaving a ½-inch border along on long sides. Sprinkle chocolate chips over bottom half of pastry cream, and gently press down with your hand, making sure chocolate completely adheres to pastry cream. Fold top half of dough over to cover pastry cream and chocolate. Lightly press seam to seal. Using a long knife or pastry wheel, cut into 8 (10x1½-inch) strips. Place strips 2 inches apart on prepared pans. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 45 to 55 minutes.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, gently whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Lightly brush egg wash over dough.
10. Bake until tops are golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes. Using a pastry brush, immediately brush a thin layer of Orange Blossom Simple Syrup on top of pastries. Let cool on pans for 10 minutes. Serve warm, or remove from pans, and let cool completely on a wire rack. Refrigerate in an airtight container for up to 3 days.

PRO TIP
If you'd prefer to prep ahead, both the pastry cream and the dough can be made a day in advance and refrigerated overnight.

Vanilla Bean Pastry Cream

Makes 1 cup

¾ cup plus 2 tablespoons (210 grams) whole milk
4 tablespoons (48 grams) granulated sugar, divided
1 teaspoon (6 grams) vanilla bean paste
⅛ teaspoon kosher salt
3 large egg yolks (56 grams), room temperature
5 teaspoons (15 grams) cornstarch
1 tablespoon (14 grams) unsalted butter, cubed

1. In a small saucepan, heat milk, 2 tablespoons (24 grams) sugar, vanilla bean paste, and salt over medium heat, stirring occasionally, until steaming. (Do not boil.)
2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining 2 tablespoons (24 grams) sugar. Add hot milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until mixture starts to boil. Cook, whisking constantly, until cornstarch flavor has cooked out, 2 to 3 minutes.
3. Remove from heat, and strain through a fine-mesh sieve into a medium heatproof bowl. Stir in butter until completely combined. Cover with plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until completely cooled, at least 1 hour. Whisk well before using.

Orange Blossom Simple Syrup

Makes ⅓ cup

¼ cup (50 grams) granulated sugar
3 tablespoons (45 grams) water
2 teaspoons (10 grams) orange blossom water

1. In a small saucepan, heat sugar, 3 tablespoons (45 grams) water, and orange blossom water over medium-high heat, stirring occasionally, until sugar dissolves, about 4 minutes.

small batch

BOOZY OLD-FASHIONED BLONDIES

INSPIRED BY THE CLASSIC OLD-FASHIONED COCKTAIL, MADE OF WHISKEY, ORANGE PEEL, AND CHERRY, OUR OLD-FASHIONED BLONDIES ARE TAKING THIS BUZZY HIT TO NEW LEVELS

OLD-FASHIONED BLONDIES

Makes 6 blondies

Sweet, chewy, and full of bright, citrusy flavors, our Old-Fashioned Blondies remodel the classic cocktail. A thin layer of orange slices decorates the outside of the crispy crust, and the inside is filled with luscious chopped cherries. Spiced with cinnamon and sweetened with light brown sugar, the full-bodied taste of whiskey is brought to new heights. Just as whiskey gets better with age, so do these small squares, as the ingredients continue to meld together the next day.

- 1 cup (220 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided
- 2 medium thin-skinned oranges* (360 grams)
- 1 cup (125 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ⅓ cup (76 grams) unsalted butter, melted and cooled
- 1 large egg (50 grams), room temperature
- 2 tablespoons (30 grams) whiskey
- 2 teaspoons (10 grams) tightly packed orange zest
- ½ teaspoon (2 grams) vanilla extract
- ¾ cup (96 grams) dried sweetened cherries, chopped

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; spray parchment.
2. Sprinkle 2 tablespoons (28 grams) brown sugar in an even layer on bottom of prepared pan.
3. Slice oranges into 8 thin rounds (about ⅛ inch thick). Layer slices along bottom of prepared pan as desired.
4. In a medium bowl, whisk together flour, baking powder, salt, and cinnamon.
5. In a large bowl, whisk together melted butter and remaining 1 cup (220 grams) brown sugar. Add egg, whiskey, orange zest, and vanilla, and whisk until combined. Whisk in flour mixture until almost combined. Add cherries, and fold until combined and no dry spots remain. Spread batter over orange slices in pan, being careful not to disturb orange slices.
6. Bake until edges are golden and start to pull away from pan and a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 10 minutes. Invert blondie onto a wire rack, and let cool completely. Cut into bars. Store in an airtight container for up to 3 days.

**Be sure to use a thin-skinned oranges, like Valencia oranges.*

Note: *These blondies taste great the day they're made, of course, and they only get better as they sit! Save a few to try the next day, and see if you can taste the difference.*

JESSIE'S SWEET SHORTCUTS

OUR NEW CONTRIBUTING EDITOR, JESSIE SHEEHAN, KICKS OFF THE NEW YEAR WITH NO-FUSS RECIPES FOR OATMEAL COOKIES AND POUND CAKE

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY JESSIE SHEEHAN
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

Say hello to our new contributing editor and the reigning queen of easy-peasy baking, Jessie Sheehan. The author of three cookbooks, including *Snackable Bakes*, Jessie knows every shortcut and hack to expediate the baking process, so you can spend more time enjoying the fruits of your labor and less time cleaning up. First on her list are two cozy winter classics: pound cake and chocolate chunk oatmeal cookies.

For more quick bakes, follow Jessie on Instagram (@jessiesheehanbakes) and check out her website, *jessiesheehanbakes.com*.

MELTED BUTTER POUND CAKE WITH EASIEST-EVER CHOCOLATE GLAZE

Makes 1 (8½x4½-inch) cake

Allow me to introduce you to a melted butter pound cake, a treat you likely did not know you were missing. Not only is it as tender, moist, buttery, and dense as its creamed butter brethren, but it takes about 3 minutes to assemble and requires washing up only a single bowl. I like to use a good, high-fat European butter here, as it really is the star of the show, and to add just a bit of heavy cream for a little bump of richness. The glaze here is an uber simple ganache that adds only one additional ingredient to the cake: chocolate.

- 1⅓ cups (267 grams) granulated sugar
- 1 cup (227 grams) unsalted butter, melted
- ⅓ cup (80 grams) heavy whipping cream, room temperature
- 2 teaspoons (8 grams) vanilla extract
- 4 large eggs (200 grams), room temperature
- 2 cups (200 grams) sifted bleached cake flour*
- 1¼ teaspoons (6.25 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- Chocolate Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together sugar, melted butter, cream, and vanilla until well combined, 30 seconds to 1 minute. Add eggs, one at a time, whisking until well combined after each addition. Sift together flour, baking powder, and salt over sugar mixture. Whisk just until no flour streaks remain. Pour into prepared pan.
3. Bake until a wooden skewer inserted in center comes out with only a moist crumb or two, 1 hour to 1 hour and 5 minutes. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan; discard parchment, and let cake cool completely on wire rack.
4. Pour Chocolate Glaze over top center of cooled cake. Using the back of a spoon or a small offset spatula, nudge glaze over top of cake and down sides. Let stand until glaze is set, about 10 minutes.

**We used Swans Down Cake Flour.*

PRO TIP
To get this cake mixed, baked, and ready to serve in less than 2 hours, try freezing it briefly after it comes out of the oven and before you glaze it—or don't, and serve slices warm, drizzled with the ganache, and please remember to invite me over.

Chocolate Glaze
Makes about ¾ cup

4 ounces (113 grams) 60% to 70% cacao dark chocolate, roughly chopped
⅓ cup (80 grams) heavy whipping cream

1. In a small microwave-safe bowl, heat chocolate and cream on high in 15-second intervals, whisking between each, until chocolate is melted and mixture is smooth. (Alternatively, in a small saucepan, heat cream over low heat just until bubbles begin forming on surface. [Do not boil.] Place chocolate in a small heatproof bowl, and pour warm cream over it. Let stand for about 1 minute; whisk until chocolate is melted and mixture is smooth.)

Best-Ever Chewy Chocolate Chunk Oatmeal Cookies
page 113

BEST-EVER CHEWY CHOCOLATE CHUNK OATMEAL COOKIES

Makes about 24 cookies

If there is a more perfect cookie than an oatmeal chocolate chunk, I have yet to be introduced. And when assembled in a single bowl with nothing more than a whisk and a spatula and not a lick of "chill" time, then all the better. These cuties call for quick-cooking oats for the chewy middles and crispy edges they impart. Moreover, my mother-in-law always used them, and her cookies are the stuff of legends.

- ¼ cup (57 grams) all-vegetable shortening (see Note)
- ¼ cup (57 grams) unsalted butter, melted
- ¾ cup (165 grams) firmly packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- 2 teaspoons (8 grams) vanilla extract
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 1½ cups (120 grams) quick-cooking oats
- 1 cup (125 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 6 ounces (170 grams) 60% cacao dark chocolate, roughly chopped

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In a large bowl, whisk together shortening and melted butter until shortening is mostly melted. (There may still be a few lumpy bits, which is fine). Whisk in sugars and vanilla. Whisk in egg and egg yolk.
3. Fold oats, flour, salt, and baking soda into butter mixture until combined. Fold in chocolate. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and roll into balls. Place 1½ inches apart on prepared pans.
4. Bake until edges are lightly browned and crispy and centers still look a little soft, 10 to 12 minutes, rotating pans halfway through baking. Let cool on pans for about 10 minutes; serve warm. Store in an airtight container for up to 3 days.

Note: *You can substitute shortening with ¼ cup (57 grams) melted unsalted butter, bringing the total amount of melted butter to ½ cup (114 grams). If substituting melted butter in place of the shortening, you may need to refrigerate your dough for about 30 minutes before scooping and baking.*

PRO TIP
Melt butter only until there are a few chunks remaining and then whisk those in by hand. Whisking the still-solid pieces into the liquid butter cools it down quickly and saves time waiting for it to do so on the counter.

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